Pots, Pans and Pictures COOK BOOK

POTS, PANS and PICTURES
COOK BOOK

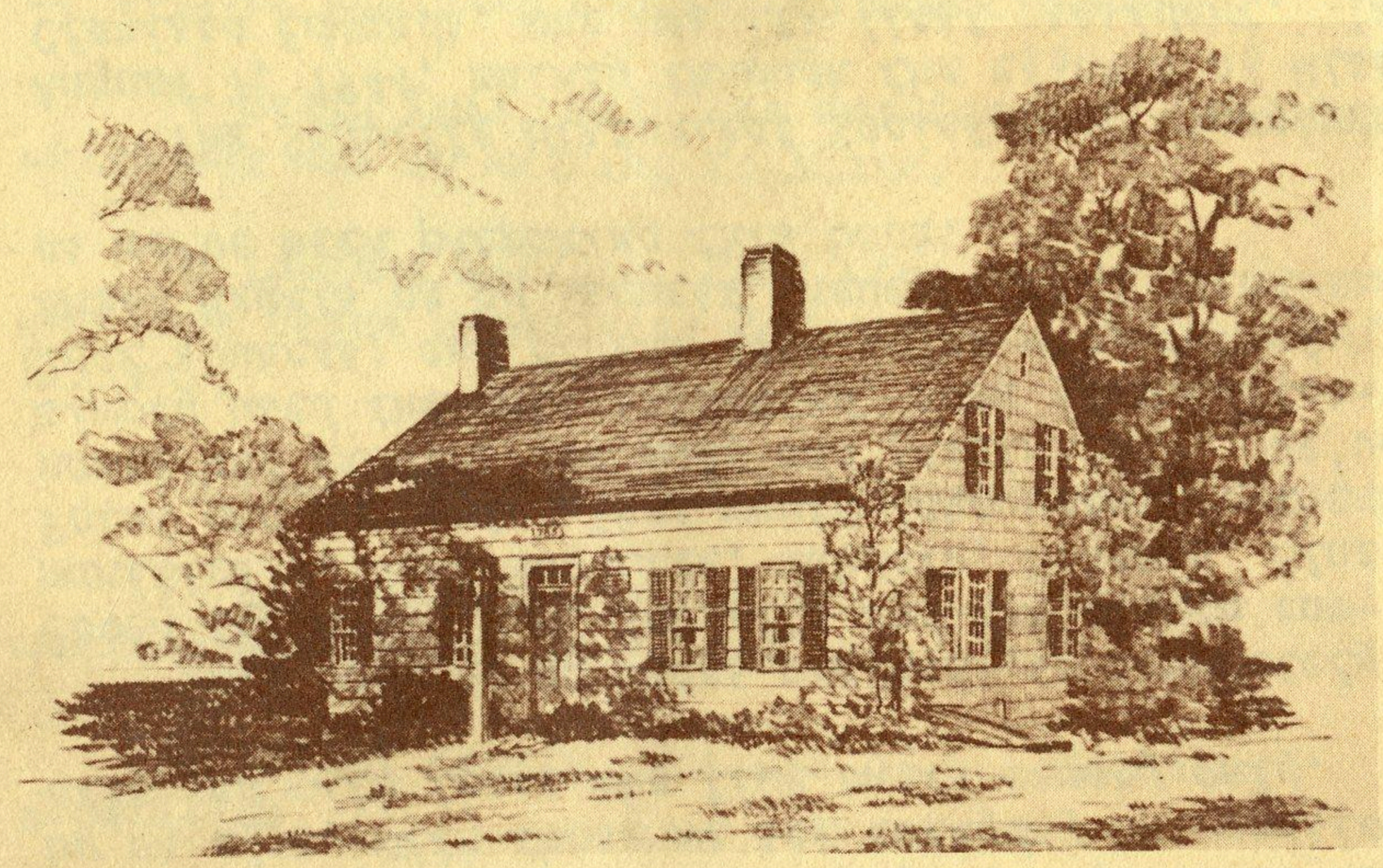
Compiled and Edited by

Ruth Dougherty and Viola Guerrera

for

SAYVILLE HISTORICAL SOCIETY

Sayville, Long Island, New York



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Ruth Dougherty and Viola Guerrera

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POTS, PANS and PICTURES has been compiled, hopefully, as an enjoyable way of reading about and preserving local history through that favorite topic, "What's for dinner?". In a way, thumbing through a cook book such as this, is like a visit with friends, old and new, with families nearby or afar, with those we see everyday or occasionally and with those who live on in memory only.

This book by no means pretends to completely cover the history of Sayville and her sister communities of West Sayville, Oakdale, Bohemia, Blue Point and Bayport. That would take volumes; the names and stories are many and fascinating. We've simply used the ones submitted, some from historical sources; and others from folks who, out of their hearts or by request, have related anecdotes as we've been preparing this book.

The Sayville Historical Society was organized August 7, 1944, mainly through the efforts of Miss Clarissa Edwards, who was its first president. It was incorporated under a State Charter the following year and is affiliated with the Council of New York State Historical Societies. The Society meets in the Edwards Homestead, built circa 1785 by Matthew Edwards. Clarissa Edwards, last descendant of the family to live in the house, bequeathed it to the Historical Society, which maintains it for the community. The object of the Society is to foster an interest in the history of Sayville and this vicinity; to encourage historical research; and to procure and preserve manuscripts, records, books and objects of historical value to the people of this area. The Homestead and the adjoining buildings, which have since been added to, accomodate the growing exhibits. It welcomes visitors and invites those interested in local history to attend its meetings and events.

IF ONLY

WE COULD BAKE UP A BATCH OF THANKS BIG ENOUGH FOR...

The shopkeepers and libraries who gave space for our "Go down in Local History" forms for folks to pick up and send in favorite recipes,

To Robert Stevens, without whose help this book might never have gone to press,

To The Suffolk County News for its generous publicity and printing of some of the first recipes sent in,

To Charlie Dickerson, who never failed to help us unravel anything concerning local history,

To Betty Kuss, with her knowledge of Oakdale, which she was so willing to share,

To Laverne Witlock, Erik Klug and Allen Brown, who have begun unearthing Bayport-Blue Point local history,

To Tonis Locker for his information on the bay,

To all those before us who have put down in writing historical facts and anecdotes,

To Albert Popely, for use of his darkroom facilities,

To Eric Kittler, for his artistic help with many of the "cuts",

To our husbands, for helping "paste-up" the finished book, page by page...(and for suffering quick meals we'd never put in any cookbook).

(continued next page)

To Valdine Plasmati, for help in setting up the photos for the cover page,

To Henry Betjemann, for his sketch of the Edwards Homestead,

To the folks who kept eagerly asking, "When is the book coming out?", which helped spur us on with this at times almost insurmountable project,

To the Sayville Historical Society for having faith in us to finish this book,

To Ferguson Goldsmith and his associates at Buys Bros. Inc. for their help and enthusiasm.

And the biggest thanks to all those people who sent in favorite recipes without which the book would not have been possible.

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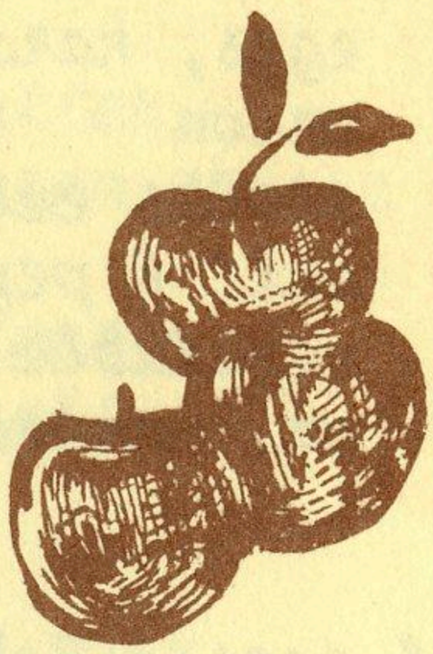
Young members of Sayville Historical Society turn back the clock of Time in kitchen of the 1785 Edwards Homestead and Museum.

R. D. Photo

Apple Cocktail

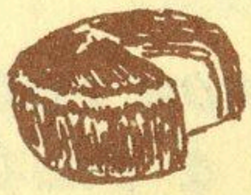
2-3 apples
1 pint sweet apple cider
3-4 whole cloves
small piece ginger
3 oranges
2 tsps. red cinnamon candies
1/2 cup sugar
1 cup diced pineapple



Bring cider to boiling point with the cloves, ginger and cinnamon candies. Add sugar and boil for 5 minutes. Chill. Core and finely dice 2 or 3 red apples, do not peel. Slice the oranges, drain the pineapple and chill. Place fruit in chilled sherbet glasses and pour the chilled cider over.

Mrs. George Wolling

Cheesies

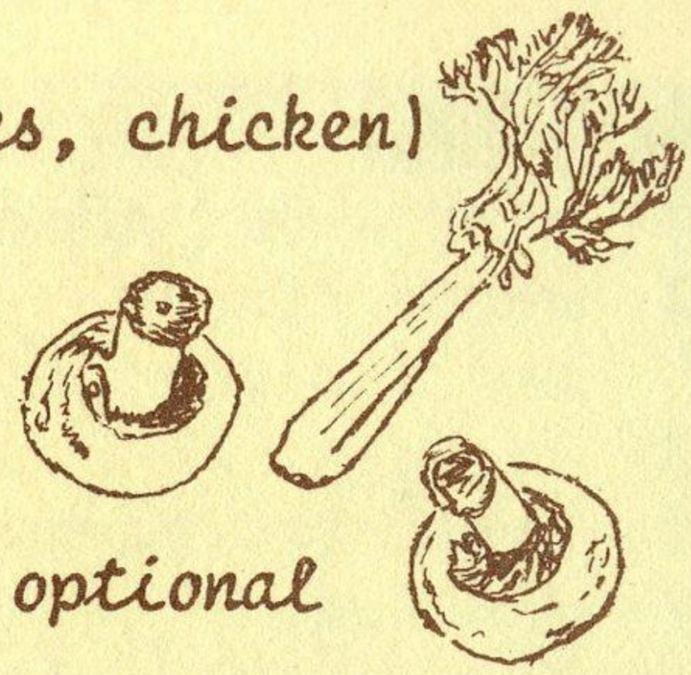


1/2 cup flour
1/4 cup butter
1 5 oz. jar sharp cheese

Blend ingredients and form into small balls. Press flat on baking sheet. Bake in hot oven until golden brown.

Sarah Edwards Hallock

Betty's Chopped Liver



1 lb. liver (beef, calves, chicken)
5 eggs, hard boiled
1 onion
4-5 stalks celery
salt & pepper
vegetable oil
2 oz. canned mushrooms, optional

Boil eggs. Bake liver on both sides at 350°, watching that it doesn't burn. Wash liver in cold water after baked and pat dry with paper towels. Put through a meat grinder, the liver, eggs, mushrooms, onion and celery. Mix well in a large wooden bowl and add the liquid from the can of mushrooms. Add salt and pepper to taste. Add the vegetable oil slowly as just enough to bind it together is necessary.

For years, my Jewish mother has made this and I haven't found any other chopped liver that I've enjoyed more!

Beverly Hills

To remove onion and garlic odors from cutting boards and wooden bowls, wash with a paste of baking soda dn water, then rinse and dry.

Pierce chicken livers on all sides before placing in the pan. This keeps them from popping and splattering grease.

Mushroom Turnovers

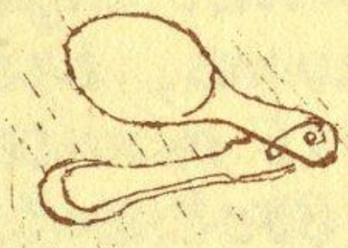
Cream cheese pastry: Mix and chill, two hours.

Blend together: 1/2 lb. butter
1/2 lb. cream cheese

Mix with: 1-1/3 cup flour
1/2 tsp. salt

Filling: for 1/2 of above pastry, use,

3 tbsps. butter
1 onion, finely chopped
1/2 lb. mushrooms, finely chopped
1/8 tsp. thyme
1/2 tsp. salt
1 tbsp. flour
1/4 cup sour cream
pepper



Saute onions and mushrooms in butter until tender. Add remaining ingredients and cook until thick. Add 1 tbsp. sherry. Cool. Place 1 heaping tsp. of filling on half circle of pastry, fold over and pinch with tines of fork. Bake for 20-25 minutes at 425°. Makes two dozen.

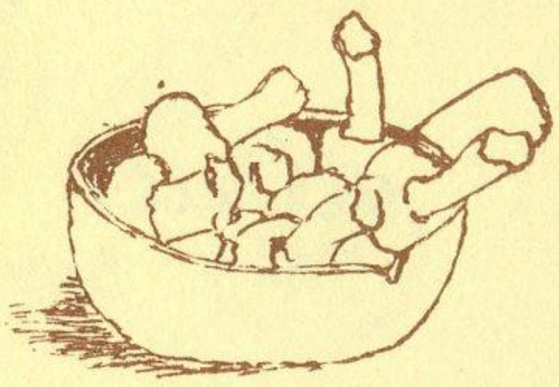
These freeze easily, prior to baking. Bake without defrosting.

Lorraine & Tom Martin

Moisten the surface on which you lay waxed paper for rolling dough so the paper will not slip or slide.

Pickled Mushrooms

1 lb. mushrooms
2 cups vinegar (or less)
1/2 cup parsley
2 cups dry sherry
1/2 cup olive oil
1 chopped onion
1/8 tsp. pepper
3 tsps. lemon juice
3/4 tsp. thyme
1 bay leaf



Wash and soak the mushrooms in 4 cups cold water and 2 tbsps. salt for about 1/4 hour. Meanwhile, combine other ingredients and bring to a boil. Add mushrooms, bring to boil again and simmer for about 10-15 minutes (depending on size of mushrooms). Cool and store in refrigerator. Eat as soon as possible. These are nice to serve as hors d'oeuvres.

Helen Lux Zajicek

Onion Canapes

Bacon, brown sugar, pickled onions

Cut squares of bacon. Cover as thickly as possible with brown sugar. Place a pickled onion on each square, fasten two corners with toothpicks. Place on cake wire rack over pan, broil until crisp.

Helen Albrecht

Shoestring Eggplant
Helen's Favorite

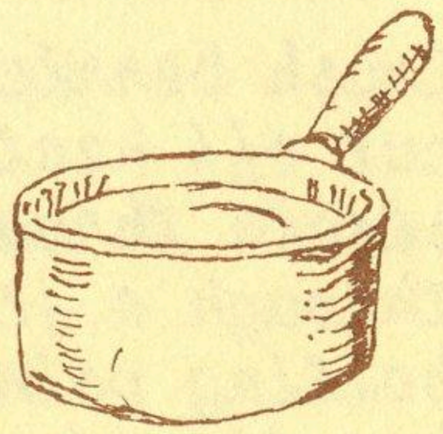
1 small eggplant
1 egg, beaten
1 tbsp. water
salt
1 cup fine cracker crumbs

Pare eggplant, slice 1/2" thick. Cut slices into 1/2" strips. Soak in iced, salted water for 30 minutes, dry. Dip into egg, mixed with added water. Roll in cracker crumbs. Shallow-fry in skillet. Drain on absorbent paper, then sprinkle with salt.

Serves eight and is wonderful with cocktails.

Joan Gross

Hot Crab Meat Dip

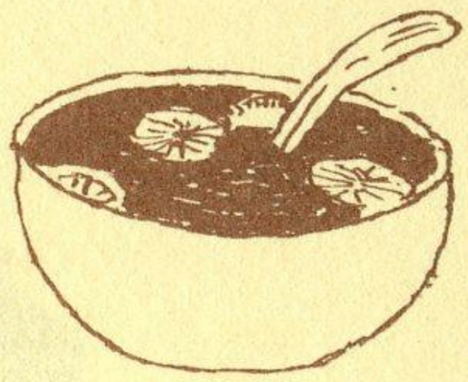


1 pkg. cream cheese (8 ounces)
2 tbsps. finely chopped onion
1 tsp. horseradish
1/4 tsp. salt
1/2 cup sliced or chopped almonds
1 cup fresh crabmeat or 6 ounce can

Mix all ingredients and bake 20-25 minutes at 350°. Serve hot

Betty Wells Fuhrmann

Punch

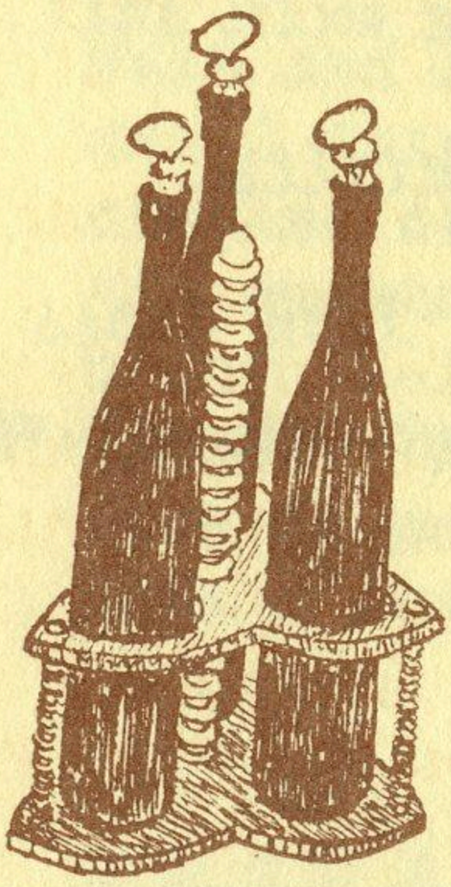


1 quart Vodka
1 6 pack club soda (8 oz.)
1 6 pack ginger ale (8 oz.)
1 quart orange juice
1 medium size bottle grenadine
3 pkgs. frozen strawberries
1 jar maraschino cherries
1 can fruit cocktail
1 small can pineapple chunks

Combine all ingredients, pour over ice and serve.

Muriel Adler Rudolph

Blackberry Wine



1 oz. yeast
1 gallon water
4-1/2 lbs. sugar
4-1/2 lbs. blackberries

Crush berries, pour them into boiling water and cut off heat at once. While pulp is still hot, strain through fine muslin and then put juice through a jelly-bag. Bring strained juice to boiling point and simmer for two minutes. Pour hot liquid over sugar and stir until all sugar is dissolved. Allow brew to cool, sprinkle the yeast on top and stir in. Cover and ferment for 14 days, stirring occasionally. Then proceed with bottling.

In making wine, use stone or glass crocks, no galvanized or aluminum ware.

Joy and Henry Rogers

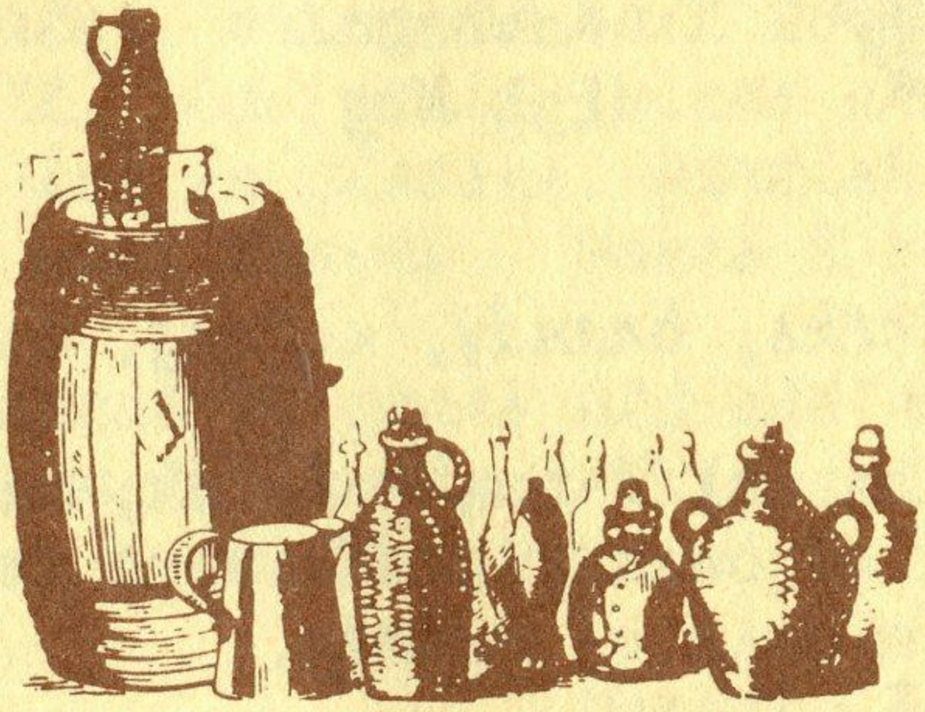
Kentucky Mint Julep

Place 1 or 2 teaspoons granulated sugar, a few teaspoons water, and several fresh mint leaves in a tall glass. Stir vigorously, dissolving the sugar and crushing the mint leaves. Fill the glass with crushed ice, add 2 ounces Kentucky Bourbon, stir briefly, add several stalks of fresh mint, and let stand for several minutes until a coat of frost forms on the glass. If necessary, place the mint julep in the refrigerator or freezer for a few minutes to form a thick coat of frost. The julep should be sipped through a short straw, so that your nose is buried in mint leaves, thus giving a strong aroma of mint as you sip the julep.

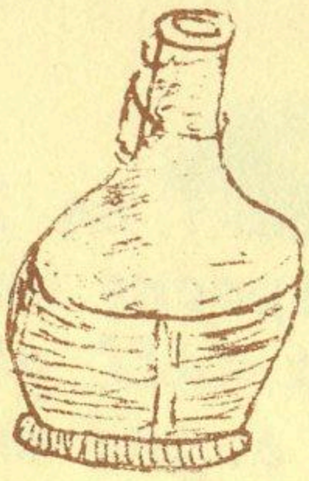
The mint julep is a favorite in Kentucky and tradition has it that the original juleps were made with hail stones. On the day of the Kentucky Derby mint juleps are served for breakfast with country ham and spoon bread before watching the horses run. The traditional julep cup is made of silver and is shaped like a water tumbler; however, it may be served in any tall glass. It is essential that each julep be made individually.

From a transplanted Kentuckian himself!

Glenn A. Price



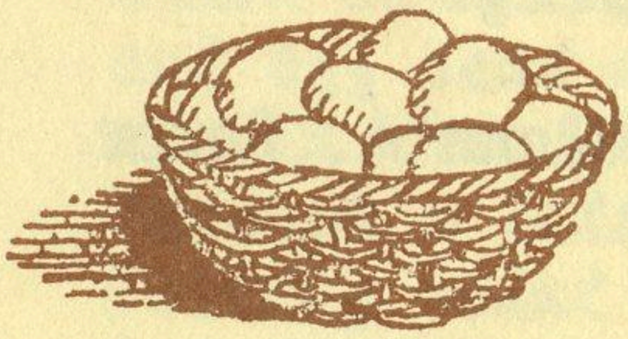
Wild Cherry Wine



1 quart wild cherries
1 pound sugar
1 quart water

Pick over cherries, discarding unripe or over-ripe cherries. Wash. Add to a crock the cherries, sugar and water. Let the mixture ferment for 3-4 weeks or more. Strain through cheesecloth into gallon jug. Discard sediment. Let stand in uncorked jug for a few weeks and decanter into smaller bottles, discarding the settlings. This pouring may be strained again. Will mature for use about 3-4 months after making. The wine should be made in stone crocks or glass. Leave top off crock while fermenting but cover the crock with a cloth, also do not cork the gallon jugs after the first straining while the wine is maturing. When the wine is decantered into the smaller bottles they can be corked. For larger amounts, multiply accordingly.

Joy & Henry Rogers



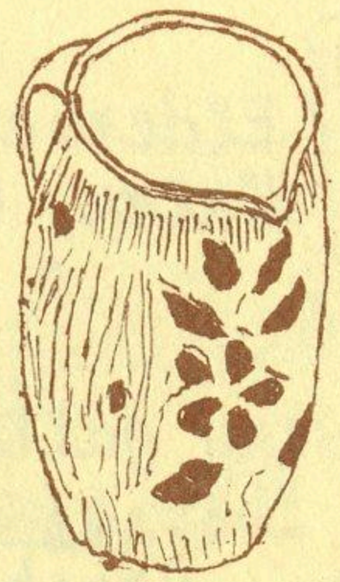
Advocaat
(Egg Nog)

6 egg yolks, brandy, nutmeg, sugar

Beat egg yolks until quite thick, mix with an equal amount of brandy, add sugar to taste and finish with a dash of nutmeg.

Cornelia Jonker Barton

Friendship Tea

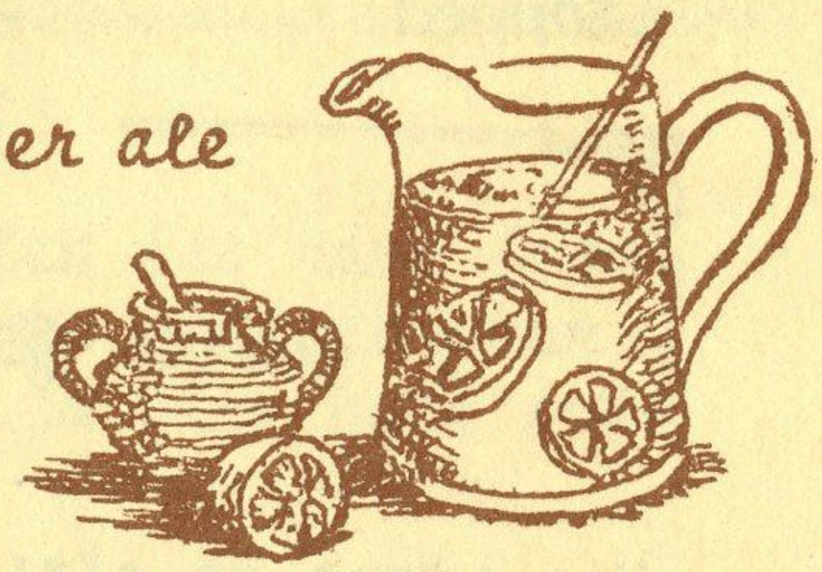


1/2 cup sugar
1 tsp. cloves
1 tsp. cinnamon
1 cup instant tea
1 jar (1 lb. 11 oz.) Tang
1 pkg, (3 oz.) lemonade mix

Mix all ingredients well. To 1 cup of boiling water, add 2 tsps. of mixture, more or less, to your taste. Makes a lot !

Lois Dougherty Wren

Ginger-ale Lemonade



2 7 oz. bottles ginger ale
2 cups sugar
4 cups water
1 cup lemon juice
1/4 cup lime juice

Mix sugar and water, bring to boil to dissolve the sugar. Chill. Add fruit juices and ginger ale. Pour over ice in glasses, garnish with lemon slices or mint leaves. Makes 2 quarts.

This recipe is about 20 years old and has proven to be a favorite with family and friends. It is so good you never seem to make enough.

Dorothy Flanigan

Elderberry Wine

Elderberries, sugar, cream of tartar
Water, brandy and spices (optional)

For every gallon of fruit, use 1 gallon of water, 4-1/2 lbs. of sugar and 1/2 ounce of cream of tartar. Crush fruit in crock and add water, sugar and cream of tartar, all at once. When the violent stage of fermentation has passed, turn into keg and water seal. After all fermentation is over, remove seal and add brandy, if desired, in the proportion of 1 pint to 5 gallons of wine and reseal. Do not bottle before three months have elapsed. If a spicy flavor is desired, at time of placing the water seal, suspend in the liquor in a cloth bag, 4 ounces of bruised ginger root or allspice and 3 ounces of bitter almonds. Be sure to remove spices when fermentation has stopped.

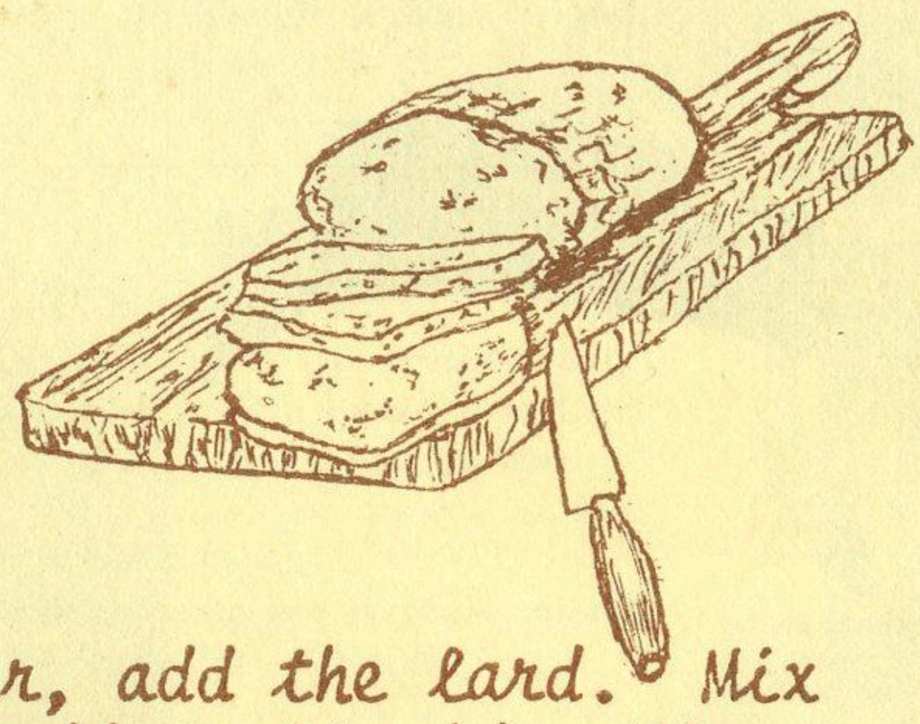
Dandelion Wine

3 quarts flowers 4 quarts water

Use stone or glass crock, no galvanized or aluminum container.

Pour boiling water over flowers and let stand for 48 hours. Strain through wire sieve (throw away flowers), save liquid. Add 3-1/2 pounds of sugar, 2 oranges, 2 lemons and 1/2 pound raisins. Peel the oranges (not lemons) and cut into small pieces, squeeze juice and put all into crock with raisins. Let stand 15 days at least, stirring twice a day. Sometimes improves by standing a bit longer. Strain through cheesecloth and pour into bottles.

Old Fashioned Bread



1 tbsp. lard
1 tbsp. salt
1 tbsp. sugar
1 quart flour
1 pint warm water
1/2 cake magic yeast

Dissolve yeast in warm water, add the lard. Mix flour with salt and sugar, add to liquid. Mix and let rise to double bulk in warm place. Shape into loaf, let rise again. Bake for 1 hour at 350°.

Sarah Smith Morris
Mother of Helen Morris Grayson

Blue Point is said to have gotten its name from the haze in the area which baymen noticed when they were heading for shore...."a blue haze over the point".

Origin of bathhouses at Blue Point Beach (called various names over the years) at foot of Blue Point Avenue on Great South Bay, goes back to the Civil War days or earlier. The Baptist Church baptized its members in the Bay and those people coming out wet were accomodated in neighboring homes. As their numbers increased, it was decided to make separate facilities, so the bathhouses were built. These wooden structures came to be used for everyday swimming enjoyment also.

A Good Bread Recipe

FIRST, mix a luke warm quart, my daughter,
One-half scalded milk, one-half water;
To this please add two cakes of yeast,
Or the liquid kind if preferred in the least.

NEXT stir in a teaspoonful of nice clear salt,
If this bread isn't good, it won't be our fault,
Now add the sugar, teaspoonfuls three;
Mix well together, for dissolved they must be.

POUR the whole mixture into an earthen bowl,
A pan's just as good, if it hasn't a hole,
It's the cook and the flour, not the bowl or the pan
That—"Makes the bread that makes the man."

NOW let the mixture stand a minute or two.
You've other things of great importance to do.
First sift the flour—use the finest in the land.
Three quarts is the measure, "GOLD MEDAL" the brand

SOME people like a little shortening power,
If this is your choice, just add to the flour
Two tablespoonfuls of lard, and jumble it about,
'Till the flour and lard are mixed without doubt.

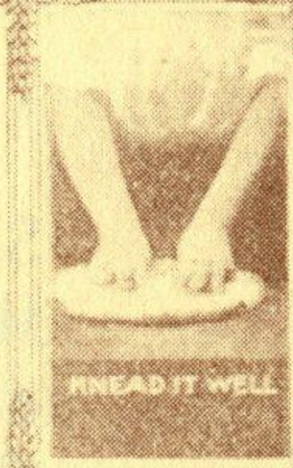
NEXT stir the flour into the mixture that's stood
Waiting to play its part, to make the bread good.
Mix it up thoroughly, but not too thick;
Some flours make bread that's more like a brick.

A Good Bread Recipe

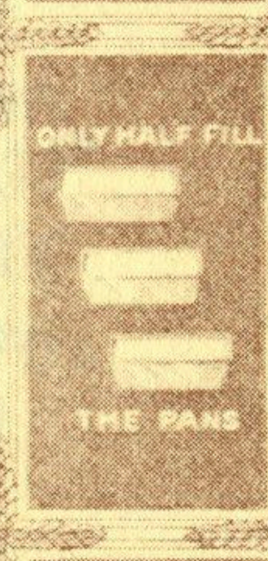
NOW grease well a bowl and
put the dough in,
Don't fill the bowl full, that
would be a sin;
For the dough is all right and
it's going to rise,
'Till you will declare that it's
twice the old size.

BRUSH the dough with melted
butter, as the recipes say;
Cover with a bread towel, set
in a warm place to stay
Two hours or more, to rise
until light,
When you see it grow, you'll
know it's all right.

AS soon as it's light, place again
on the board;
Knead it well this time. Here
is knowledge to hoard.
Now back in the bowl once
more it must go,
And set again to rise for an
hour or so.



FORM the dough gently into
loaves when light,
And place it in bread pans,
greased just right.
Shape each loaf you make to
half fill the pan,
This bread will be good
enough for any young man.



NEXT let it rise to the level
of pans—no more,
Have the temperature right—
don't set near a door,
Be very careful about draughts
—it isn't made to freeze,
Keep the room good and warm
—say seventy-two degrees.

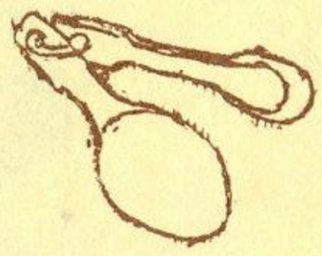
NOW put in the oven; it's
ready to bake.—
Keep uniform fire, great
results are at stake.
One hour more of waiting
and you'll be repaid,
By bread that is worthy
"A Well Bred Maid."

"A GOOD BREAD RECIPE" (in rhyme) is from Gold Medal Flour Cook Book, publ. 1917.

Dorothy Peppard's cook book collection

Kilkenny Soda Bread

4	cups sifted flour
1/4	cup sugar
1	tsp. salt
1-1/2	tsps. baking powder
1	tbsp. caraway seeds
1/3	cup shortening
1	cup raisins
1-1/3	cups buttermilk
1	egg
1	tsp. soda



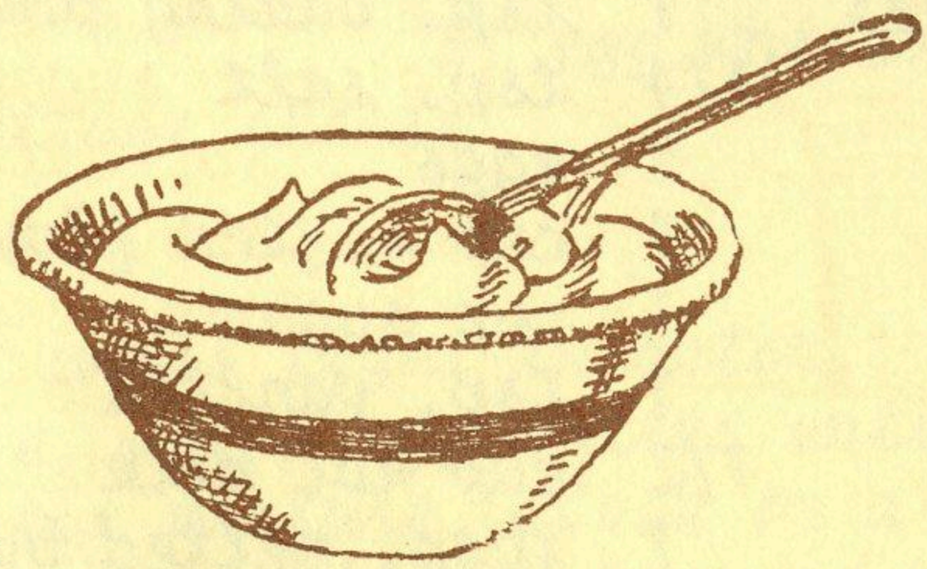
Sift together flour, sugar, salt & baking powder. Mix in caraway seeds. With pastry blender cut in shortening to consistency of cornmeal. Add raisins, then stir in combined buttermilk, egg and soda and mix until just moistened. Turn out on lightly floured board and knead gently until smooth. Place dough in greased round pan, 8". Cut a cross on top about 1/2" deep. Bake at 375° for 1 hour or more, until golden. Cut in wedges to serve.

Anne Dugan

Now called Hildreth Pond, the one around the bend on Middle Road in Blue Point, was known to the Indians as Manowtassquot Lake "the place where the rushes grow", but like many old Indian names (and facts too) there is room in the annals of local history for various spellings.

Namkee Road in Blue Point has a "brook jog" in its middle at one point to avoid crossing an old unmarked cemetery of Indians or early settlers.

Pumpkin Bread



1/2 cup milk
1 cup sugar
1 cup walnuts
2 eggs, beaten
1/2 cup shortening
1 cup brown sugar
1/4 tsp. baking soda
1 tsp. maple extract
4 tsps. baking powder
3 cups sifted cake flour
1 cup cooked mashed pumpkin

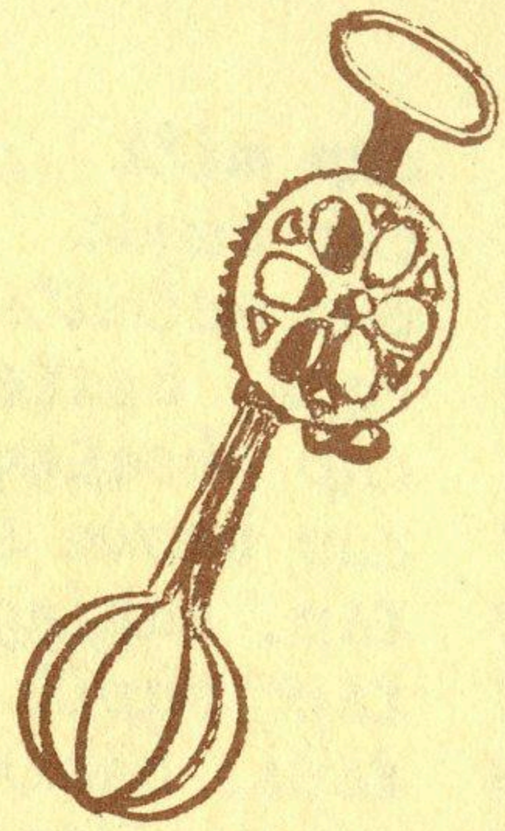
Cream shortening, slowly add sugar, eggs and the pumpkin. Sift together dry ingredients and add alternately with milk to pumpkin mixture. Fold in walnuts and flavoring. Pour into loaf pans or three 8" layer cake pans. Bake layer pans at 350° for 30 minutes, loaf pans for 1 hour or more. If desired, frost layers with your favorite frosting, leave loaf unfrosted.

Frances Hruby Van Essendelft

According to old maps, the suffix "ville" was indeed popular. Starting at Greenville (West Sayville), there was to the east, Sayville, Middleroadville (Bayport), Blue Pointville and over north, Bohemiaville.

The Blue Point-Bayport Library was founded about forty years ago as a completely volunteer activity by local ladies who collected the first contributions of books in a hand wheelbarrow.

Sunday Morning Breakfast Cake



Cake:

1	tsp. baking powder
1/4	tsp. salt
2	eggs
1	cup sifted flour
1	cup sugar
1	tsp. vanilla
1/2	cup hot milk
1	tbsp. melted butter

Topping:

1/4	cup butter
2	tbsps. cream or evaporated milk
2/3	cup brown sugar
1	cup chopped nuts (optional)
1/8	tsp. salt

Sift dry ingredients together three times. Beat eggs until very thick, beat in sugar and vanilla. Stir in dry ingredients, then hot milk with the butter. Pour into a greased 10" square pan. Bake at 350° for 25 minutes. Cream first three ingredients of topping, add nuts and salt. Spread on warm cake, still in pan. Brown under the broiler about 3 minutes, until it bubbles. Watch very carefully so it does not burn. Cool before cutting to allow topping to become firm. Makes 12 2-1/2" squares.

Norma White

Montauk Highway was once called "Shellroad" for it and some of the sideroads too, had oyster shells dumped on them for improvement over the mud and dust. When concrete came along oyster shells were mixed with it also.

Cottage Cheese Pancakes

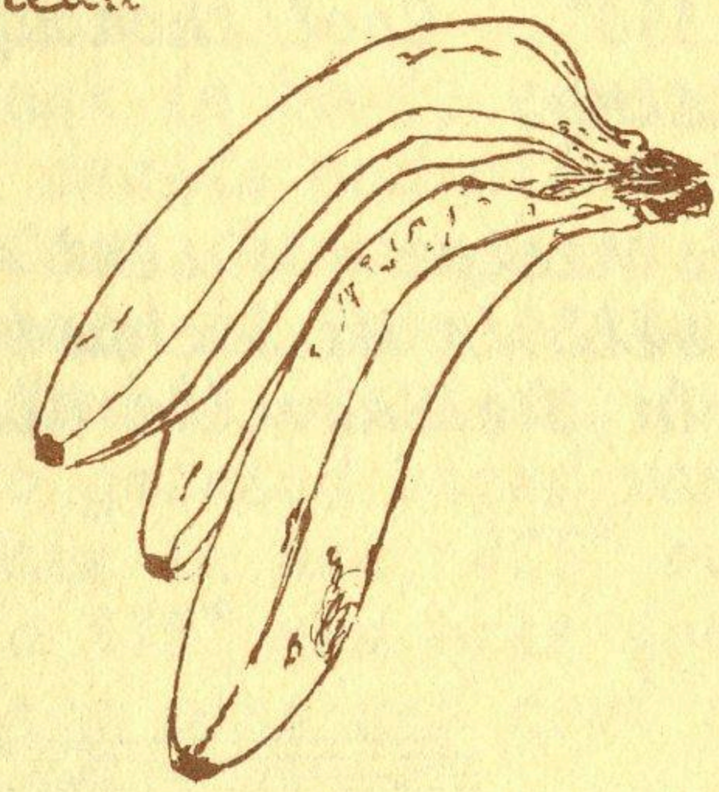
3 egg yolks
1/4 cup flour
1/4 cup salt
3 egg whites
3/4 cup cottage cheese

Beat egg yolks and salt until light in color. Add flour and cottage cheese. Beat egg whites until stiff and fold into cheese mixture. Cook on a lightly greased griddle until lightly browned on both sides. Serve with fruit or syrup topping.

These were called "Happy Pancakes" by my dear mother as they were so light one could eat many without distress.

Harriette MacArthur

Banana Tea Bread

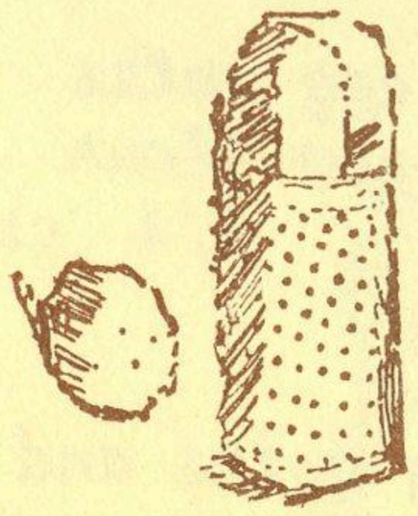


2/3 cup sugar
2 eggs, beaten
1/3 cup shortening
1/4 tsp. baking soda
1-3/4 cups sifted flour
1 cup mashed bananas
2 tsps. baking powder

Sift dry ingredients together. Cream shortening and sugar until creamy. Add eggs, beating well. Mix in dry ingredients alternately with the bananas. Pour into medium size bread pan, greased. Bake at 350° for 35 minutes.

Muriel Hallock Baldelli

Cranberry Nut Loaf

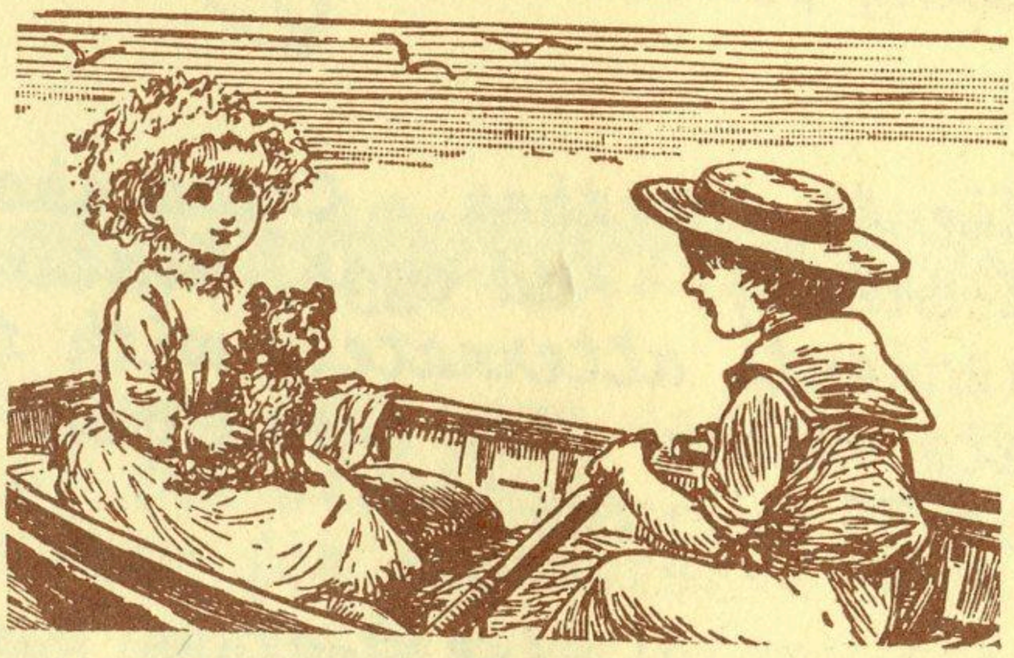


1 tsp. salt
1 cup sugar
1/2 tsp. soda
1/4 cup shortening
1 egg, well beaten
1/2 cup chopped nuts
3/4 cup orange juice
2 cups all-purpose flour
1 tsp. grated orange rind
1-1/2 tsps. double acting baking powder
1 cup cranberries, coarsely chopped

Sift dry ingredients, cut in shortening until the mixture resembles cornmeal. Combine juice, rind and beaten egg. Add all at once to dry ingredients, mix to dampen. Fold in nuts and the cranberries. Spoon in greased loaf pan, 9 x 5 x 3, making corners higher than center. Bake 1 hour at 350°. Cool thoroughly (overnight) for easier slicing.

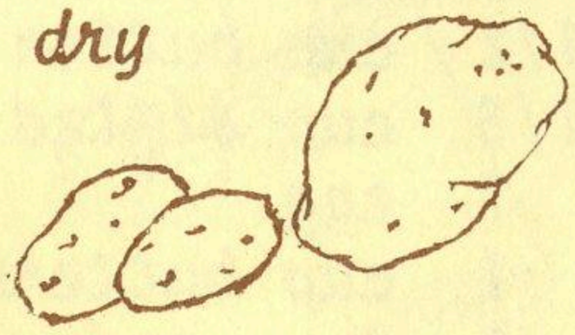
This recipe was sent to Claire by her grandmother Russell in Massachusetts so that she could include it in the Sayville Historical Society's cook book.

Claire Russell (age 8)



Myrtle McMarlin's Potato Bread
(her own)

1-1/2	quarts warm water
1-1/2	cakes yeast or 2 pkgs. dry
1/2	cup lard or Crisco
2	tbsps. sugar
1	tbsp. salt
5-6	cups flour
2	medium potatoes, boiled & mashed



Take water potatoes were boiled in, add enough to make 1-1/2 quarts and combine in a large mixing bowl with the two mashed potatoes and the yeast, which has been dissolved in 1/2 cup warm water. Add Crisco, sugar, salt and mix well. Add flour, one cup at a time and mix well before adding the next cup. When dough is elastic, or when it cracks and bubbles, you will know it is good. Be sure to knead well, but do not mix too fast.

Grease mixing bowl and put dough in bowl, cover with a dish towel, set out of drafts and allow to rise, approximately 1 hour. Coat the dough in the bowl with a little butter to keep it from getting hard. After it has risen to double its size, knead it down, separate and put into greased bread pans, allow to rise second time. Bake in hot, 425° oven for 15 minutes, reduce heat to 375° and bake for another 45 minutes. Remove from pans and cool on cake rack.

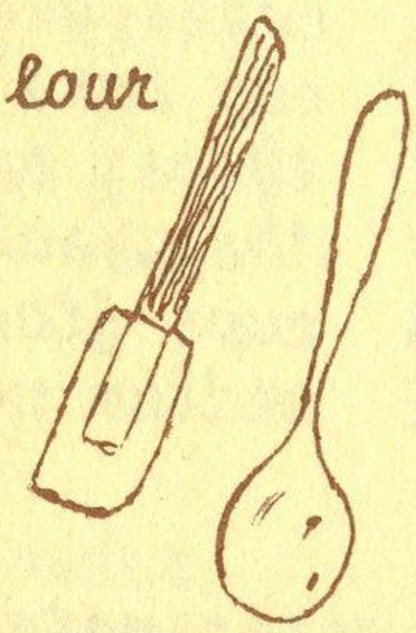
DELICIOUS

This recipe was given to me by my sister when I married and moved to Long Island about 45 years ago.

Jean Guckert

Cinnamon Buttermilk Coffee Cake

2	cups sifted all purpose flour
2	cups brown sugar (firmly packed)
1/2	cup butter
1/3	cup sifted all purpose flour
1	egg
1	cup buttermilk
1	tsp. soda
1	tsp. cinnamon
1/2	cup chopped nuts



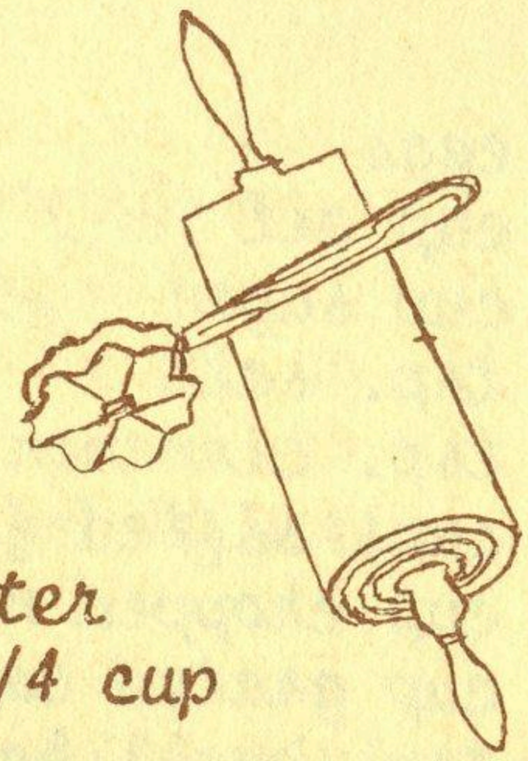
Mix flour and brown sugar. Cut butter in until mixture resembles coarse meal. Set aside 3/4 cup of this mixture for topping. To remaining flour mixture, add 1/3 cup flour, mix well. Add egg, buttermilk, soda and cinnamon. Mix only until dry ingredients are well moistened. Pour into 9" square buttered baking pan. Mix the 3/4 cup sugar mixture and the chopped nuts and sprinkle over top of batter. Bake 50-60 minutes at 325°. Let cool in pan. Cut in rectangles about 1-1/2" x 3 ". Yield: 18 pieces.

Jeannette Robinson

Time will be your reward if you work neatly in the kitchen. Use wax-paper under stirring spoons and mixing bowls; clean spills and splatters before they harden and stick.

A wide-mouth pitcher is most convenient to use when mixing pancake batter. No need to spoon and drip, just pour from the pitcher onto the griddle - quick and easy.

Rusks



1 egg
1 cup milk
1 tsp. salt
1 tbsp. lard
1 yeast cake
4 cups flour
2 tbsps. soft butter
1 tbsp. sugar + 3/4 cup

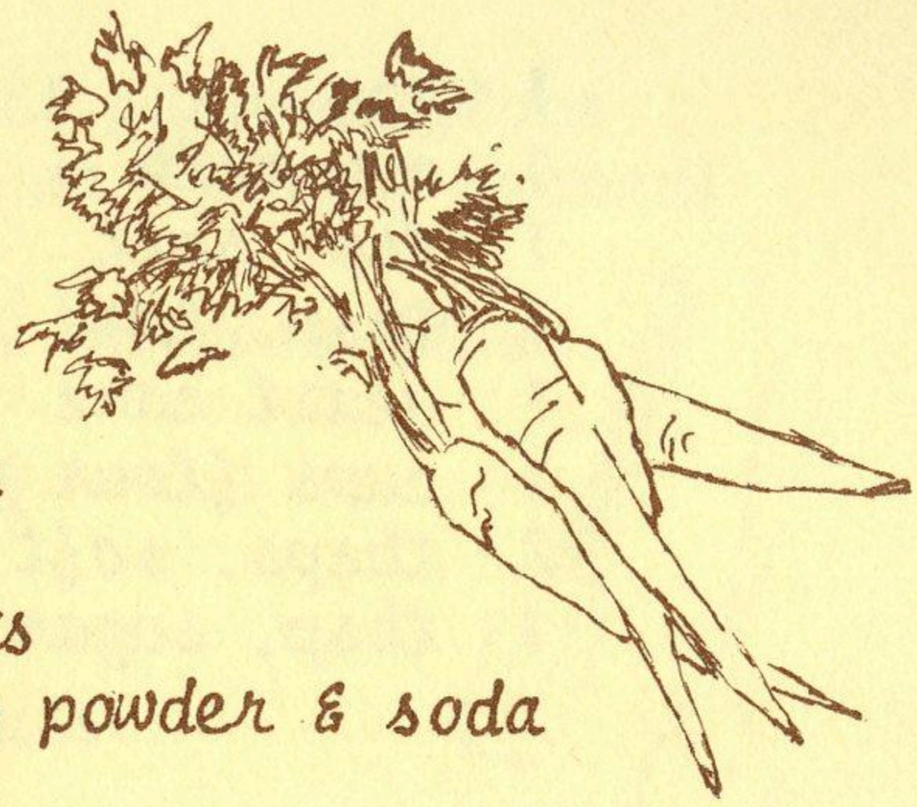
Scald 1 cup milk, 1 tbsp. sugar, 1 tsp. salt, 1 tbsp. lard. Cool. Dissolve one yeast cake in 1/4 cup warm water and add to cooled milk mixture. Stir in 1-1/2 cups flour. Set aside to rise until light and bubbly, about 1 hour. Then add 1 egg lightly beaten, 3/4 cup sugar, 2 tbsps. soft butter. Stir in with a wooden spoon 2-1/2 cups sifted all-purpose flour, reserving last 1/2 cup for kneading. Knead on floured board until elastic and well formed. Let rise until double in bulk. Turn out again on floured board and divide in half. Roll each half about 1/2" thick and cut with 2" cookie cutter. Place in greased 8" layer pans, one dozen to a pan and dot with butter. Let rise until they are double in bulk. Bake at 375° for 25 minutes. Makes two dozen.

This recipe is over 75 years old and was given to me by my mother, Mrs. Embury Townsend, who in turn received it from Mrs. Frank Hawkins who conducted a summer boarding house on lower Candee Avenue.

Mrs. Frank Collins

As Confuscius say, "He who stirs tea with chop-sticks, probably tourist".

Carrot Bread



2	eggs
2/3	cup oil
1	cup sugar
1/2	tsp. salt
1	tsp. cinnamon
1-1/2	cups sifted flour
1/2	cup chopped nuts
1	cup grated carrots
1/2	tsp. each, baking powder & soda

Beat together the eggs, oil and sugar, add dry ingredients sifted together. Beat until smooth and add carrots and nuts. Bake at 350° for one hour.

Sarah Edwards Hallock

Raisin Bread

3	cups flour
1/2	tsp. salt
1/2	cup sugar
3	tsps. baking powder
1	cup seedless raisins
1-1/2	cups milk
1	egg

Beat egg, add to milk. Mix dry ingredients, add raisins. Add milk mixture. Dough will be stiff. Put in medium size loaf pan, let rise about 1/2 hour in warm place. Bake 3/4 to 1 hour at 350°. Butter crust while warm.

Helen Morris Grayson

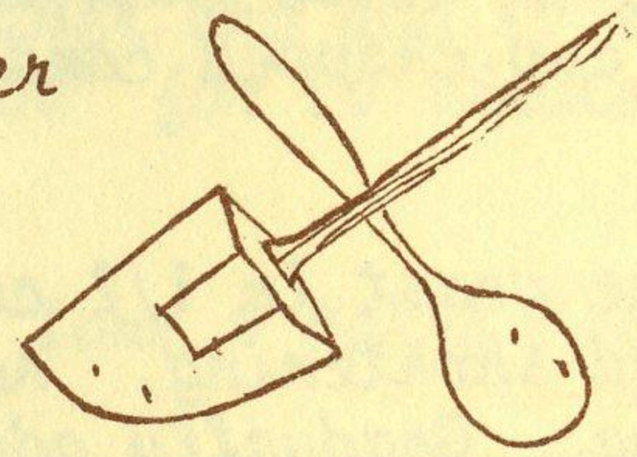
Streusel Coffee Cake

Topping:

1/2 cup brown sugar
2 tsps. cinnamon
2 tbsps. flour
2 tbsps. melted butter or margarine
1/2 cup chopped nuts

Mix with fork and let stand while mixing cake.

Coffee cake:



1-1/2 cups sifted flour
3 tsps. baking powder
1/4 tsp. salt
3/4 cup sugar
1/4 cup shortening
1 egg
1/2 cup milk

Cream shortening and sugar, add milk, 1/2 to 3/4 cup, and egg. Add sifted ingredients. This makes a stiff dough. Spread 1/2 batter in greased and floured 9" pan. Sprinkle 1/2 of the topping on the batter, add remaining cake batter, then add rest of the topping. Bake at 375° for 25-30 mins.

Joan Johnson

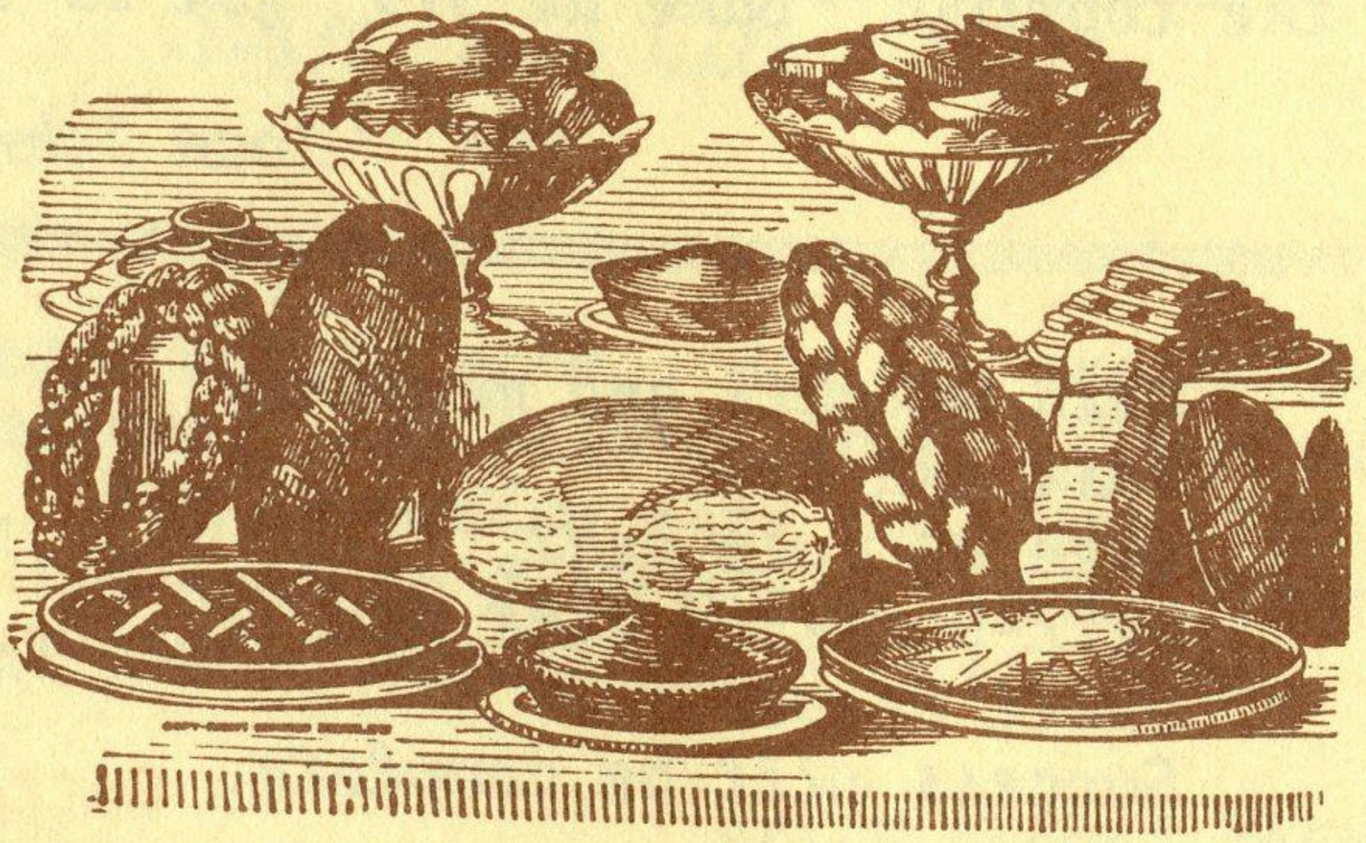
With weights and measures
Just and true
Oven of even heat,
Well-buttered tins and
Quiet nerves,
Success will be complete.

Pannetone Bread

2	packages yeast
1/2	cup warm water
1-1/2	cups lukewarm milk
3	eggs, beaten
1/3	cup sugar
1/4	cup softened butter or margarine
1-1/2	tsps. salt
1/4	tsp. allspice
2	drops yellow food coloring (optional)
6	cups sifted flour
1/2	cup raisins
1/3	cup chopped almonds
1/2	cup mixed candied fruit
1/2	cup chopped candied lemon peel

Dissolve yeast in 1/2 cup water, add sugar, eggs, milk and shortening. Add salt, allspice and food coloring. Gradually add flour. Mix with spoon thoroughly. Do not knead. Let rise until double in bulk. Add raisins, mixed nuts and fruits. Mix well and place in three greased coffee cans. Bake at 375° for about 45 minutes.

Catherine Luce



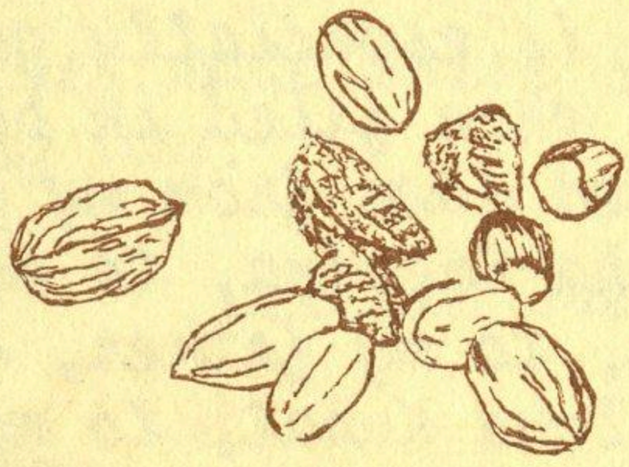
Pineapple Muffins

1/2 tsp. soda
1/4 tsp. salt
1 cup sugar
2 eggs
1/2 cup Crisco
1 tsp. baking powder
1 cup crushed pineapple
2 cups sifted flour, plus 2 tbsps.

Cream Crisco and sugar together. Add eggs and pineapple. Drain most of juice from pineapple. Sift dry ingredients together and add to egg and sugar mixture. Bake at 400° for 20 minutes. Yield: 18 muffins.

Ione & Harry Palmer

Nutbread



1 egg
1 cup milk
1 cup nuts
1 cup sugar
2 cups flour
1/2 tsp. salt
1 tsp. baking soda
2 tsps. cream of tartar

Sift together dry ingredients. Mix egg and sugar, add milk and flour mixture, alternately. Add nuts last. Mix well. Pour into greased loaf pan and bake for one hour in 350° oven. Makes one loaf.

Betty Kuss

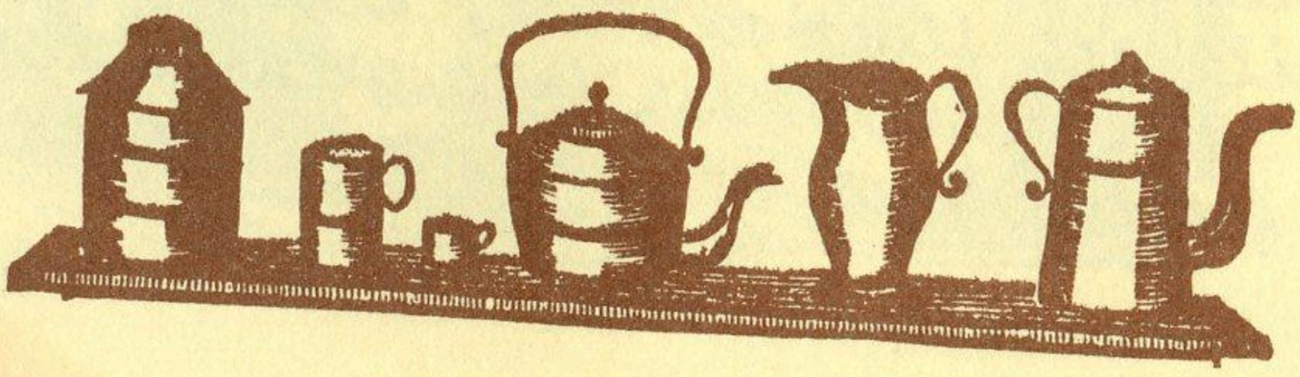
Czechoslovakian Dumpling Bread

2-1/2 cups flour
1-1/2 cups milk
1/4 lb. Crisco
1/4 lb. butter
3 tbsps. bread crumbs
1 tsp. salt
2 eggs
6 slices stale bread

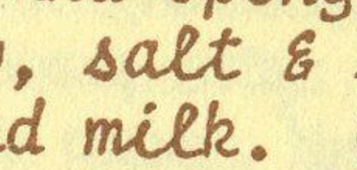
Cube bread and fry in Crisco. Mix flour and salt in large bowl, add beaten eggs and milk. Mix to cake batter consistency. Add fried bread. Tie mixture loosely in dish towel, pillowcase or some cheesecloth. If using towel, place in bowl and scrape the mixture into it. Put in large pot of vigorously boiling water and boil one hour. Make buttered crumbs by melting butter and browning the crumbs in it. Drop dumpling into dish and slice. Spread bread crumbs over all. Serves 8-10. If really hungry, 4-6.

This is especially good as a leftover for breakfast when fried in butter. This recipe has been passed down from my great-grandmother, Frances Labska Brezina, to my grandmother, Anna Brezina Zoha, to my father, Anthony Zoha, and my aunt, Ann Zoha Kubat, to me.

Mrs. Albert Libertini



Old Fashioned Raised Doughnuts

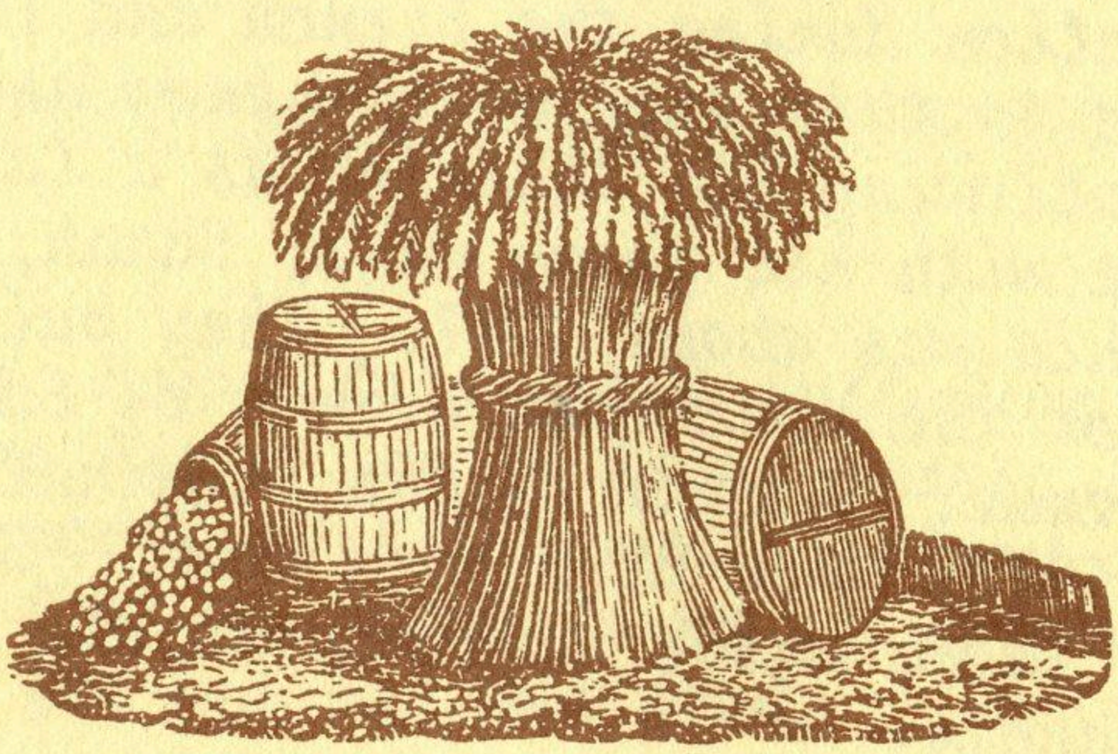


2	yeast cakes
1/4	cup warm water
1	tbsp. sugar
1/3	cup Crisco
1	tbsp. cloves
2	tsps. cinnamon
1/2	tsp. nutmeg
1/2	cup sugar
1	egg, beaten
1-3/4	cups scalded milk
5-1/2	cups sifted flour

Dissolve yeast in warm water in small bowl, add 1 tbsp. sugar and set aside in warm place until light and spongy, about 15 minutes. Combine the Crisco, salt & sugar in large bowl and add the scalded milk. Cool until lukewarm. Add yeast mixture, egg, flour and spices, mixing thoroughly. Cover and let rise until double in bulk. Pat out on board, cut with biscuit cutter, let rise again on waxed paper and fry in hot, deep lard.

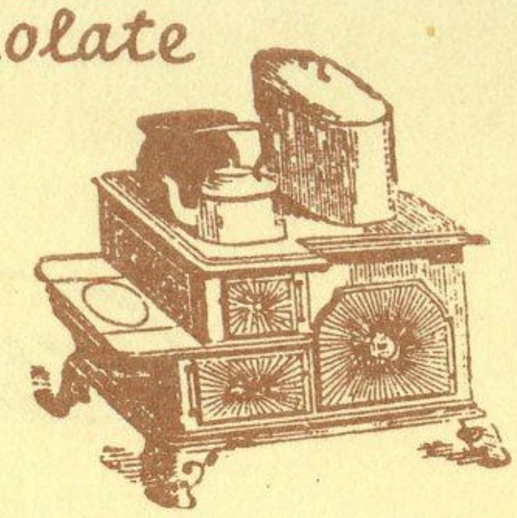
My mother, Mrs. Leslie Greene, made these for her family on every Thanksgiving Day.

Lillian Greene



Aunt Rachel Edwards' Chocolate Filling

3 squares Bakers unsweetened chocolate
1 cup granulated sugar
1 tbsp. hot water
2 tbsps. butter
1 egg



Melt chocolate in double boiler, add sugar and water and cream well. Add egg and blend well, or it will cook. Add butter. Beat well after each addition.

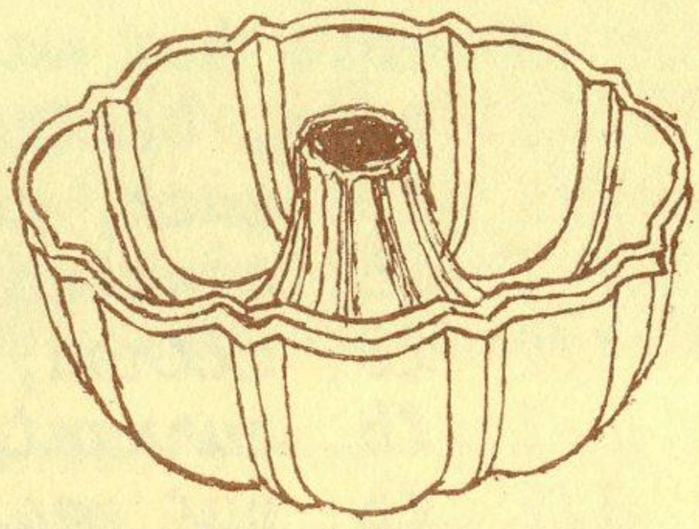
Mrs. Sarah Edwards Hallock copied this from the original recipe she had written down in pencil as a small girl, dictated at her request by Aunt Rachel, it being Sarah's favorite filling or icing. This was almost 70 years ago. The cake pans used for this favorite chocolate cake and icing are now in the Edwards Homestead Kitchen.

Sarah Edwards Hallock

The story is told that John Edwards, a young man from East Hampton, on his way home from taking part in upstate action during the French and Indian War, was attracted to this area we now know as Sayville. Instead of following his training as a tailor, he returned here with his young wife, Sarah, to become a farmer. This was about 1761. They built a house on what is now the northeast corner of Edwards St. at Foster Avenue. A part of the original house stood until 1913, when it burned down. Six children were born to them, whose descendants are among our present residents.

Eggnog Pound Cake

1/2 lb. butter or margarine
1/2 cup shortening
3 cups sugar
5 eggs
3 cups sifted all-purpose flour
1 tsp. baking powder
1 cup dairy sour cream
1 tsp. vanilla
1 tsp. lemon extract
1 tsp. almond extract
1 tsp. sherry
1 tsp. rum flavoring
1 tsp. brandy flavoring



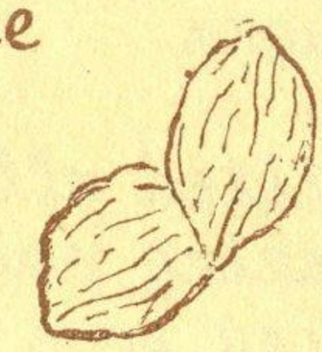
Cream butter and shortening until fluffy; beat in sugar gradually until light and fluffy. Add eggs, one at a time, beating well after each addition, about two minutes for each. Add sifted flour and baking powder alternately with the sour cream. Blend in the flavorings. Turn into a greased and floured tube pan (10"). Bake at 325° for 1-1/2 hours or until cake tester inserted in cake comes away clean. Turn out on rack and let cool thoroughly before slicing.

Alice Stevens

John Wood, Sayville's first full-time school teacher, as well as historian in later years, came to Sayville in 1838, received $12 a month salary and "boarded around", that is, took turns staying with various families for his bed and food.

Christmas Fruit Cake (Dark)

2 cups chopped dates
1 lb. seedless raisins
1 lb. butter or margarine
1 lb. brown sugar
1/2 cup dark molasses
1/2 cup honey
3 cups hot water
8 eggs, beaten
1/2 lb. each, candied cherries, pineapple
1/2 lb. candied orange & lemon peel
1/2 lb. citron, thinly sliced
1 lb. currants
1/2 lb. nut meats, chopped
6 cups flour, sifted
2 tsps. cinnamon
1 tsp. nutmeg
2 tsps. baking soda
2 tsps. baking powder
2 tsps. salt



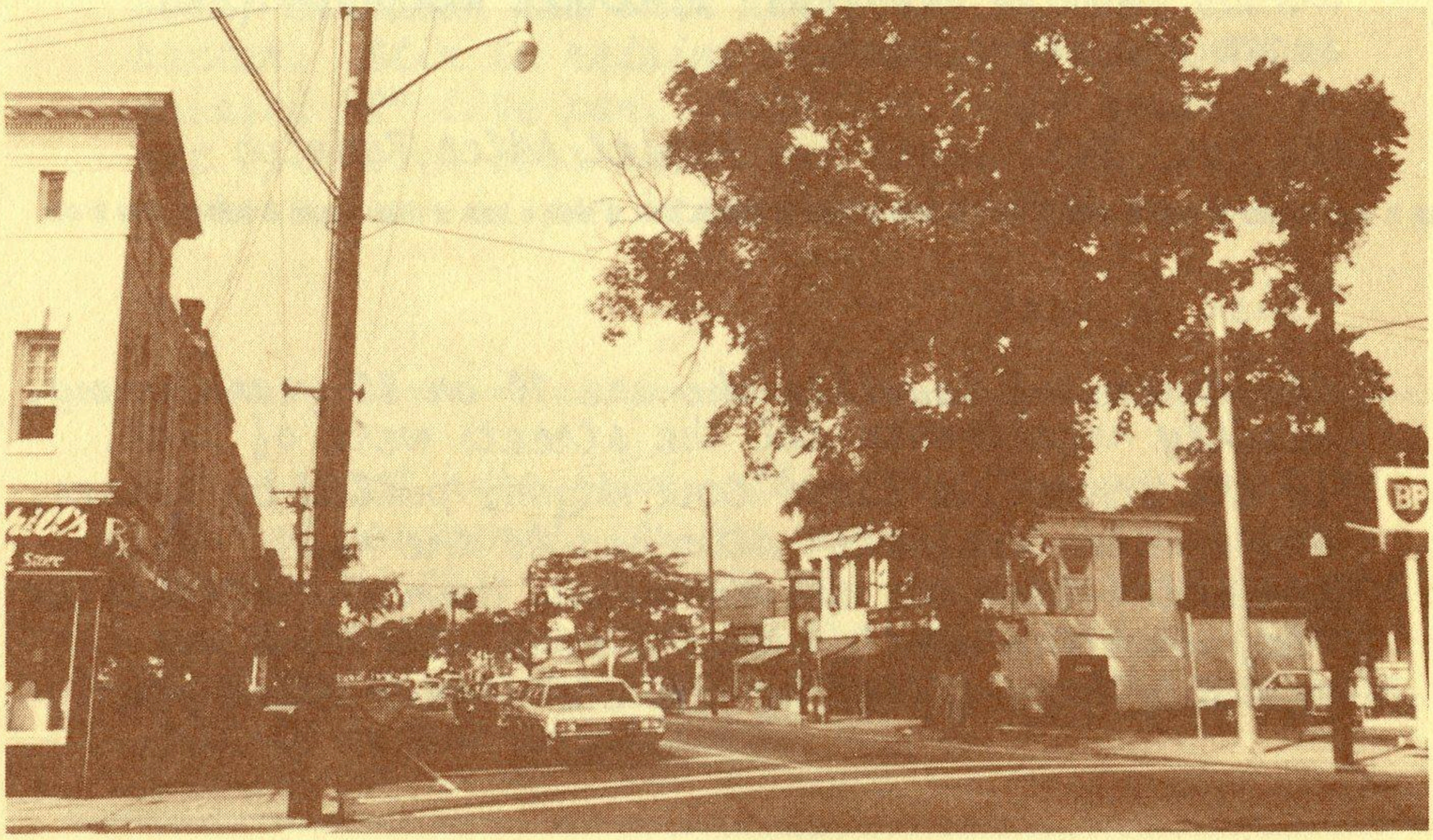
Two weeks prior to baking, soak fruits, peels and nuts in one pint dark rum. Store in refrigerator until ready to use. Combine in saucepan, first seven ingredients. Boil gently for 3 minutes, cool in large mixing bowl. Add eggs, fruits, peels and nuts. Sift together flour, spices, baking soda, baking powder and salt. Add gradually to fruit mixture, beating well after each addition. Pour into four loaf pans, greased, and lined with greased brown paper. Bake in slow oven, 275° for 2-1/4 hrs., or until tester inserted in center comes out clean. Remove from pan, cool thoroughly. Wrap securely in aluminum foil. Store in air-tight container in cool place for 4 to 6 weeks. Each week pour 1/3 cup rum over each cake and return to storage.

Lorraine & Tom Martin

BEFORE AND AFTER

Looking east on Sayville's Main Street near Greene Avenue, showing the two Terry homes now replaced by shops; the building near street in distance was Raynor's block, where Ehrenberg's Drug Store is today. A bicycle race, popular sport of the early 1900's, is going through town.

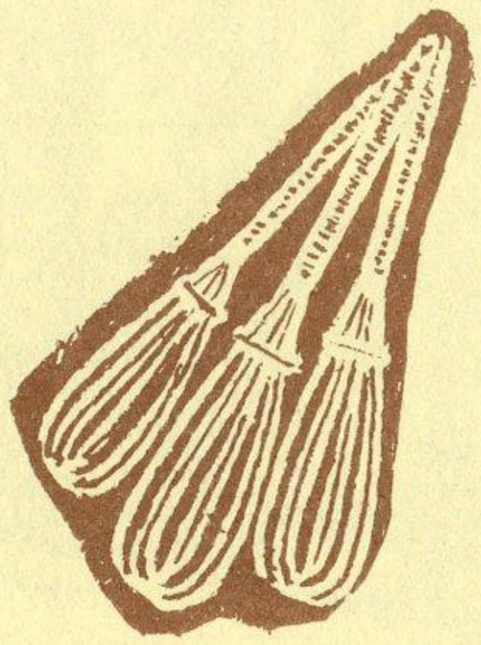
Photographer unknown



Looking west on Sayville's Main Street near Gillette and Railroad Avenue intersections in 1970, with many of the old buildings still strongly standing midst new ones . . . and a hard-surface road!

R. D. Photo

Blueberry Cake



1-1/2	cups flour
1	tsp. baking powder
1/4	tsp. salt
1/4	lb. butter
1	cup sugar
2	eggs, separated
1/3	cup milk
1-1/2	cup blueberries
1	tsp. vanilla

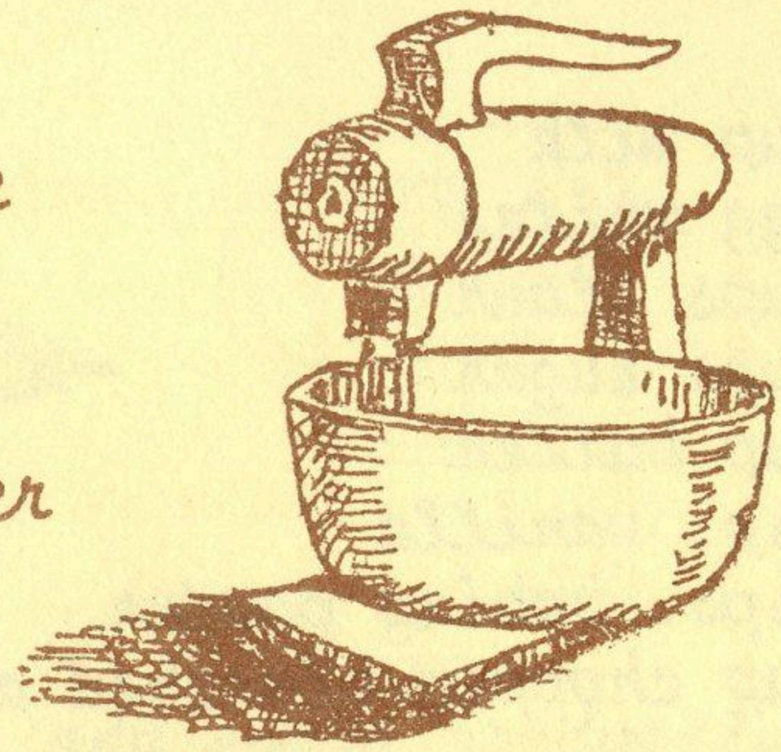
Cream butter, add sugar and blend well. Beat yolks of eggs well and add to sugar mixture. Sift flour, baking powder and salt and add alternately with milk to egg mixture. Fold in stiffly beaten egg whites, add vanilla. Pour 1/2 of batter into well-greased oblong pan, cover with blueberries and add remaining batter. Bake at 350° for 35 minutes. Sprinkle with powdered sugar and serve warm.

Muriel Adler Rudolph

Old-timers of Sayville who are 70 or 80 years young, readily recall when all the streets were of dirt. In the summer, a large tank wagon, pulled by horses, had a water sprinkler attached to the rear. This sprinkler-tank was driven up and down the streets to "lay down the dust'. What's more, the tank was probably hand-filled by buckets from a water-pump!

A hundred years ago, Sayville's population was about one thousand, with 200 students in the school, and three teachers on its staff.

Pumpkin Cake



1-1/4 cups salad oil
1-1/2 cups pumpkin puree
2 cups sugar
4 eggs
3 cups flour
2 tsps. baking powder
2 tsps. baking soda
2 tsps. cinnamon
1 tsp. salt
1/2 cup seedless raisins
1/2 cup golden raisins
1 cup chopped nuts

Preheat oven to 350°. Place sugar, oil and pumpkin in large mixer bowl and beat well on medium speed. Add eggs, one at a time beating well after each addition. Sift together the flour, baking powder, soda, cinnamon and salt and fold into the cake batter. Stir in raisins and nuts. Pour into a greased 10" tube pan. Bake for 1-1/4 hours. Do not open oven door under one hour. Let cool for a short time in pan before turning out on rack.

Anne L. Reid

To prevent hair from falling out; onions must be rubbed frequently on the part. The stimulating powers of this vegetable are of essential service in restoring the tone of the skin, and assisting the capillary vessels in sending for the new hair, but it is not <u>infallible</u>.

The skin of a banana will make a good, bright polish on tan shoes. Use the inside of the skin and polish off afterward with a woolen cloth.

Abraham Lincoln's Favorite White Cake

1 cup milk
6 egg whites
3 cups flour
2 cups sugar
1 cup butter
1 tsp. vanilla
3 tsps. baking powder
1 cup chopped blanched almonds

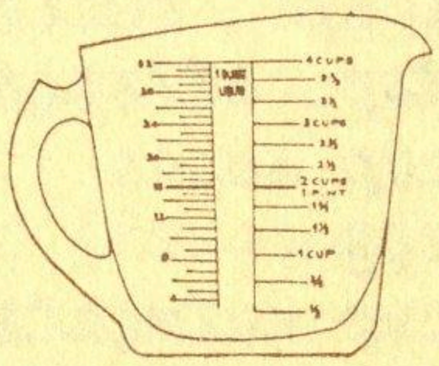
Cream butter well, add sugar and cream again. Sift flour and baking powder, add to butter and sugar alternately with milk. Stir in nuts and fold in stiffly beaten egg whites. Pour into well greased pans, 8" or loaf pan. Bake at 350° for 45-60 minutes for loaf pan, 30-35 minutes for 8" cake pans. Ice with boiled icing to which 1/2 cup candied pineapple and cherries cut in small pieces has been added.

Long, long ago a certain little French caterer in Lexington, Kentucky, made a wonderful white cake in honor of his country-man, Lafayette, who was to pay a visit to the city. The cake was beautifully decorated with flags made of colored sugar and with a marvelous icing, but the cake itself contained only the white of eggs and when cut, was snow white. Thereupon every famous cake baker in the Blue Grass region immediately began making white cakes; and the recipe for the most famous of all was originated in the household of the ancestors of Mary Todd, who many years later made the cake for Abraham Lincoln. Later when she became his wife, he declared this white cake was the best in Kentucky. The above is Mary Todd's recipe with modern baking powder included.

Clara B. Overton

Pound Cake

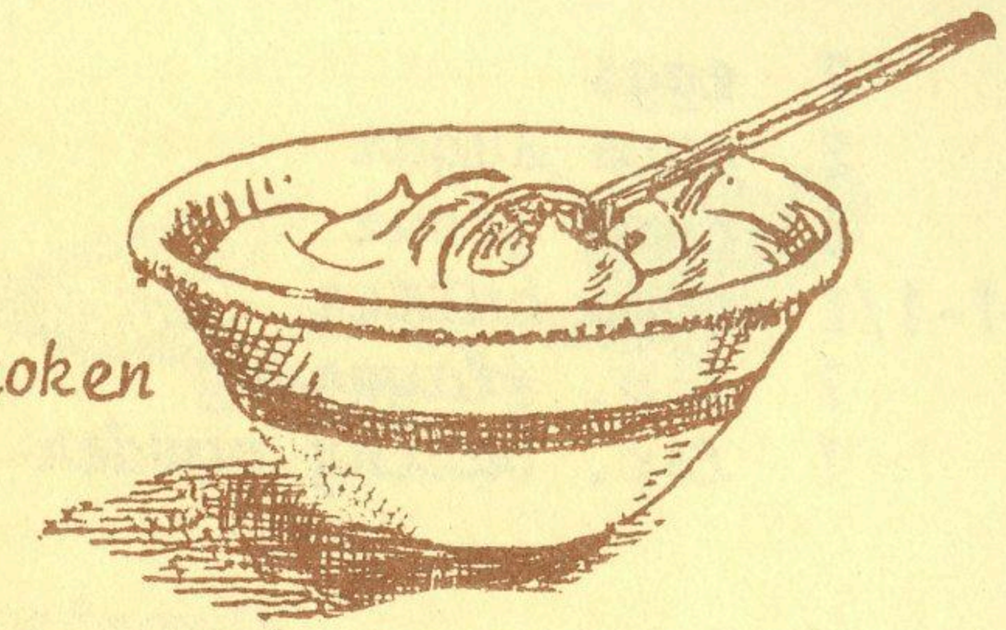
7	eggs	
2	cups	sugar
3	cups	flour
1-1/2	cups	butter
1	tsp.	flavoring
1	tsp.	baking powder



Work butter until creamy, add sugar gradually. Add eggs, one at a time, beating constantly. Sift flour and baking powder and fold into mixture. Add flavoring. Turn into buttered and floured cake pan and bake 1 hour at 325°.

The above recipe was submitted by Mrs. Ida Hait Hitzigrath, the great-granddaughter of Sarah and Nathan Woodhull, owners of the Old Mill Pond in Sayville. Mrs. Hitzigrath still lives on the property with her son and his family. Nathan Woodhull, born in Setauket in 1788, came here as a young man with an inheritance from his grandfather and bought 20 acres of land north of South Country Road, east and west of Fork Stream. Today we know this as Montauk Highway and the Mill Pond. He built and operated a sawmill at a point on the pond where there is a waterfall still in existence. He married a local girl named Sarah, daugher of Mary Edwards and Thomas Smith and who was the granddaughter of the original John Edwards one of the earliest settlers of this area. Sarah and Nathan had nine children. Twin sons, N. Brewster and James, born 1833, inherited the property and continued to operate the sawmill from which the Mill Pond gets its name. The mill has long since disappeared.

Applesauce Cake



4 tbsps. butter
1/2 tsp. allspice
1 cup sugar
1 egg
1/2 cup nutmeats, broken
1/2 tsp. cinnamon
1 cup applesauce
1 tsp. vanilla
1-1/2 cups flour
1 tsp. baking powder
1 tsp. baking soda, dissolved in
2 tbsps. hot water

Cream butter and sugar, add egg and all sifted dry ingredients. If mixture is too dry, add a little milk. Add vanilla, applesauce and nuts. Place in greased pan, 7 x 10". Bake 1/2 hour at 350°. Makes 10 slices.

Mary Cholpan

Sayville's first telephone was at Thornhill's Drug Store in 1895. The same store is still there at the southwest corner of Main and Gillette. The simple number of "Sayville 1", along with turning the crank to get "Central's" voice for a connection, has given way to "Sayville 4-0001", the automatic dial system and thousands of phones!

Every era, then as now, has its "crazes"...in 1896 it was bicycles, and the Sayville Bicycle Club, with its large membership, conducted road races.

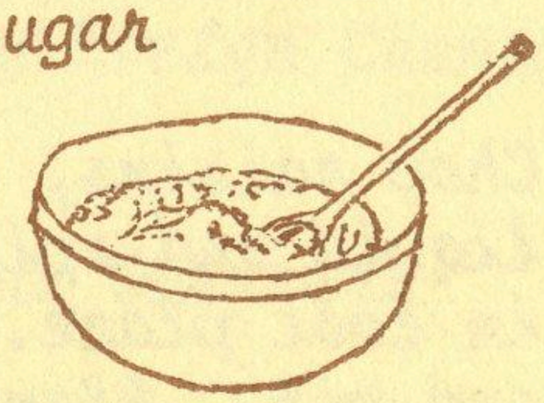
Best Ever Chocolate Cake

1-3/4	cups sugar
2/3	cup soft butter or margarine
2	eggs
1	tsp. vanilla or almond flavoring
2-1/2	cups sifted cake flour
1-1/4	tsps. baking soda
1/2	tsp. salt
1-1/4	cups ice water
2-1/2	1 oz. squares unsweetened chocolate, melted

Cream butter, sugar, eggs and vanilla till fluffy, five minutes at high speed in mixer. Blend in the cooled chocolate. Sift together flour, soda and salt, add to creamed mixture alternately with ice water, beating well after each addition. Bake in 2 paper lined 9" cake pans, for 30-35 minutes at 350°. Cool in pans for 5 minutes and frost with;

Chocolate Fortune Frosting

2-1/2	1 oz. squares unsweetened chocolate
2	cups sifted confectioners sugar
3	tbsps. hot water
1	egg
1/3	cup soft butter
1	tsp. vanilla



Melt chocolate in mixing bowl over hot water. Remove from heat, with electric mixer blend in sugar and water. Beat in egg, then butter and vanilla. Frosting will be thin at this point, so place bowl in ice water and beat until of spreading consistency. Will frost tops and side of two 9" layers.

Mrs. Peter Van Weele

Royal Fruit Cake

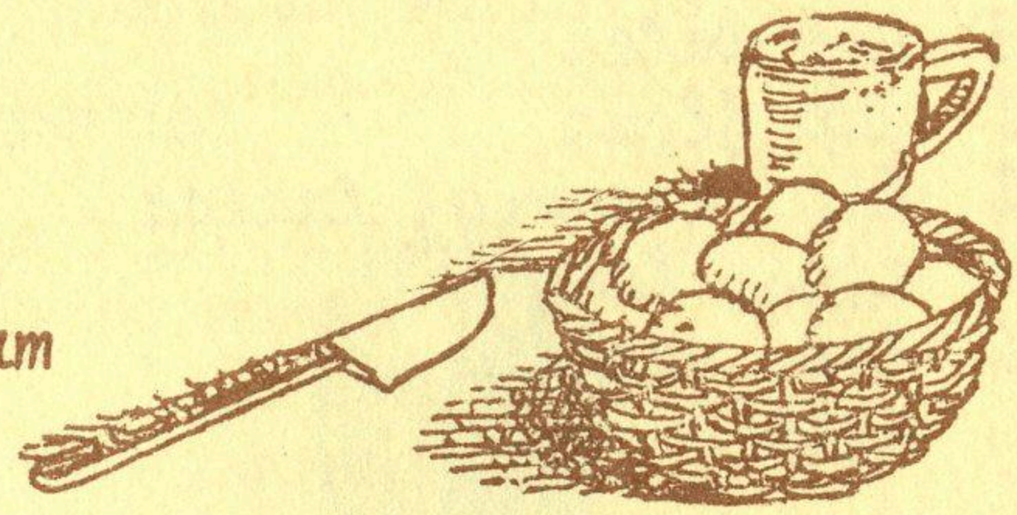
2	cups currants
2	cups seedless raisins
1	cup seeded raisins
1-1/2	cups dates
1-1/2	cups soft prunes (cut in strips)
1-1/2	cups candied lemon or orange peel
1	cup candied citron
1/2	cup candied cherries
1/2	cup candied pineapple
2/3	cup sherry, brandy or fruit juice
2	tsps. cinnamon
2	tsps. allspice
1-1/2	tsps. nutmeg
1-1/2	tsps. mace
1	cup butter or margarine
1-1/2	cups brown sugar
1-1/2	tsps. salt
6	eggs, well beaten
1/2	cup light molasses
1	pint strawberry preserves
3	cups all purpose flour
1	cup chopped blanched almonds
1	cup pecan halves

Chop raisins, combine all fruits and peels with liquid and spices. Mix well and let stand 24 hrs. in cool place. Cream butter, sugar, salt and eggs and mix. Blend in molasses and preserves. Sift flour, measure and sift into fruit mixture. Add nuts and mix. Batter may be stored overnight. Line 3 loaf pans, 9 x 5 x 3 or one 10" tube pan, pack batter in, bake at 275° for 2-1/2 to 3 hrs. for loaf pans, or 3-1/2 hours for tube pan. Cool thoroughly before storing.

Mrs. Allan Anderson

Special Cheese Cake

3 8 oz. pkgs. cream cheese
1 tsp. vanilla
4 egg whites
1 cup sugar
5-6 zweibacks
1/2 pint sour cream
1 tsp. vanilla
1 tbsp. sugar



Cream until very soft, the cream cheese and 1 tsp. vanilla. Add stiffly beaten egg whites, which have been beaten with one cup sugar, and beat until smooth and creamy. Pour into 8" or 9" spring form pan, which has been very liberally buttered and dusted with fine crumbs of 5 or 6 zweibacks. Bake at 350° for 25 minutes. Remove from oven and turn heat to 375°. Pour over the hot cake a mixture of the sour cream, vanilla and sugar. Return to oven for five minutes. Remove and cool.

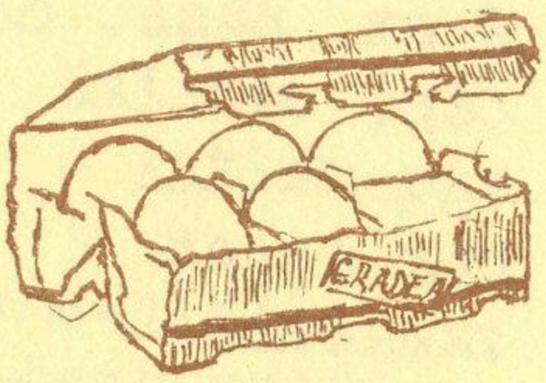
This is a very different and delicious cheese cake. The recipe was given to me by Evelyn Cheney, a former resident of Blue Point.

Viola Lux Guerrera

The first public water system was installed in Sayville by the Great South Bay Water Company in 1890.

Sponge Cake

1-1/2 cups fine sugar
1/3 cup water
1 cup flour
1/2 tsp. cream of tartar
6 eggs, large
1 tsp. vanilla
salt



Separate eggs, beat egg whites until stiff. Boil together sugar and water until it spins a thread, add to egg whites. Beat egg yolks. Sift flour, salt and cream of tartar. Add to egg yolks, fold in egg white mixture. Bake in tube pan at 350° for about 35 minutes. Ice with boiled icing and bitter chocolate, melted and spread over icing.

Frances Edwards

Dark Applesauce Cake

1 cup brown sugar
1 tsp. baking soda
1 tsp. cinnamon
1 egg
1 tsp. cocoa
1 cup applesauce
1-1/2 cups flour
1/2 cup butter
1/2 tsp. cloves
1/2 tsp. salt
1/2 cup nuts
1/2 cup seeded raisins

Cream butter and sugar, add egg and mix well. Sift flour with spices and cocoa, add half to first mixture. Add thick, unsweetened applesauce mixed with soda. Add remaining flour. Add raisins, nuts or chopped citron. Put in buttered, paper lined pan, 9 x 5 x 3 or 8 x 8 x 2. Bake 45 minutes at 375°.

Leah Evans Spare

Pumpkin Tea Loaf

2	cups sifted flour
1/2	tsp. soda
1-1/2	tsps. baking powder
3/4	tsp. salt
1	tsp. cinnamon
1/2	tsp. nutmeg
1/4	tsp. ginger
1/2	cup molasses
1	cup pumpkin puree
1/2	cup shortening
1	tsp. vanilla
1/4	tsp. grated orange rind
3/4	cup sugar
2	eggs
1	cup chopped walnuts

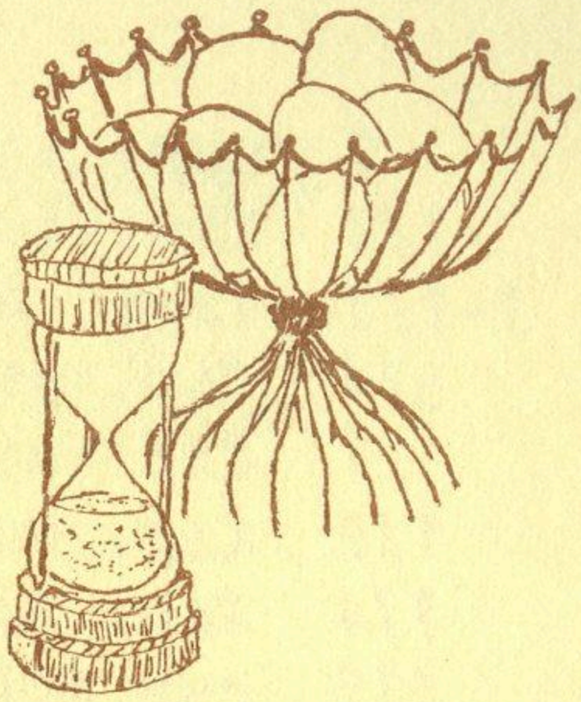
Sift dry ingredients together. Combine pumpkin and molasses. Cream shortening, vanilla, orange rind and sugar until well blended. Add eggs, one at a time, beating well after each addition. Add dry ingredients and liquid alternately, stirring well after each addition. Add nuts. Bake in a greased and floured 9 x 5 loaf pan about 3" deep. Bake at 350° for 55-60 minutes. Cool 10 minutes before removing from pan. Serve plain with cream cheese or frost with the following:

Frosting

Cream together 3 tablespoons butter and one cup sifted confectioner's sugar and 1/4 tsp. vanilla. Add about 1 tablespoon orange juice. Blend to spreading consistency.

Catherine E. Gregory

Cheese Cake



1-1/2 cups zwiebach crumbs
2 tbsps. melted butter
2 tbsps. sugar
2 8 ounce packages cream cheese
1 cup sugar
5 eggs
1 pint sour cream
1 tsp. vanilla
1 tsp. lemon juice

Mix together the crumbs, butter and sugar. Grease spring form pan and coat with crumb mixture. Cream the two packages of cream cheese with the sugar, add the unbeaten egg yolks. Blend in the sour cream, vanilla and lemon juice. Fold in the egg whites, beaten stiff. Pour into pan, bake at 300° for 1 hour. After 1 hour, turn oven off and leave cake in oven, without opening the door, for 1/2 hour. After 1/2 hour, open oven door and leave for another 1/2 hour.

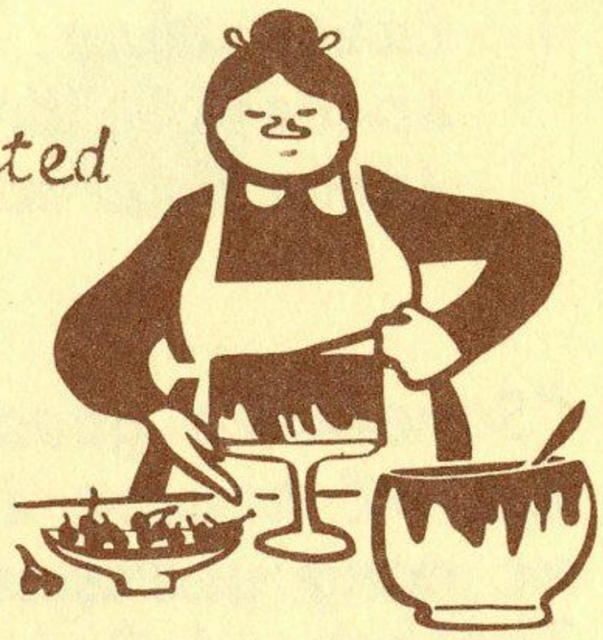
Elsa Gedde

"When the girls' basketball team was first organized in the Sayville High School, in "Old 88", some objected to wearing bloomers. The rest of us thought it was real progress and very modern to have a team and especially to wear those voluminous bloomers! They were on a par with the mini dresses of today. This was somewhere around 1907. LeVan Powell, who lived with her uncle, Dr. Merritt, and Henrietta Greene Snedecor, are two of the girls I remember as team-mates."

Helen Morris Grayson

Kraut Surprise Cake

1-1/2 cups sugar
2/3 cup butter or margarine
3 eggs
1 tsp. vanilla
2-1/2 cups all-purpose flour, sifted
1/2 cup cocoa
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1 cup water
2/3 cup sauerkraut



Rinse, drain and finely chop the sauerkraut. Mix all ingredients in order given, beating eggs one at a time into creamed butter and sugar mixture until light and fluffy. Add vanilla, beat in combined and sifted dry ingredients alternately with the water. With a fork, stir in the sauerkraut. Pour into two well-greased and floured 8" cake pans. Bake at 350° for 30 minutes or until tester inserted in center comes out clean. Serves 8. Turn out on wire cake racks and let cool thoroughly. Frost as desired, or fill layers with sweetened whipped cream.

"You will really be surprised by this cake. It is delicious, no taste of kraut. Comes out nice and moist, perhaps that is the reason for the kraut. Try it".

Mildred Mamlock

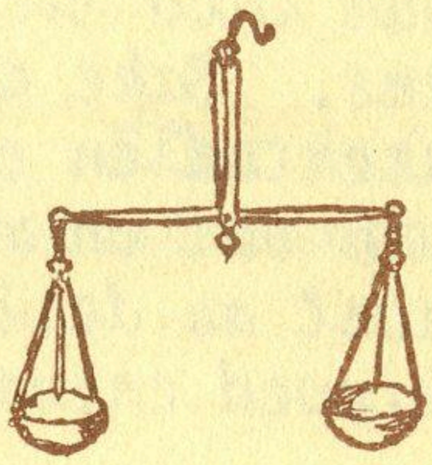
Molasses Cake

1 cup molasses
1 cup water with
1 good tsp. baking soda, dissolved
1 large tbsp. shortening
spice, if desired
flour, to make a soft batter

"Sometimes good and sometimes not". From an original recipe in bold clear handwriting given to me many years ago by ninety year old Carrie Whitman Thurber of Bay Shore, my mother-in-law and cousin of Walt Whitman, the poet. Grandma Carrie would verbally add, "Just bake until it's done, dear".

Jean Beetz

Sponge Cake

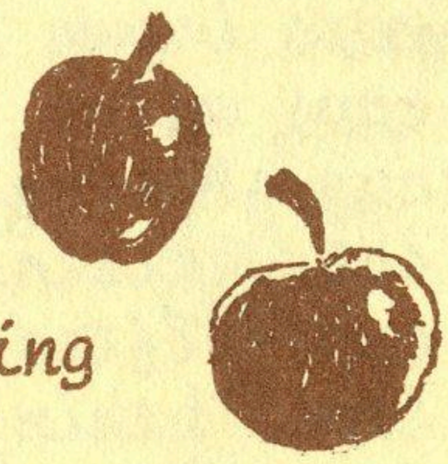


1-1/2 cups flour
1-1/4 cups sugar
3/4 cup water
3 eggs
1 tsp. baking powder, heaping
1 tsp. salt
1 tsp. vanilla or lemon extract

Add egg yolks to water in mixing bowl and beat with electric mixer at #6 speed until bowl is filled. Add sugar slowly and beat for 7 minutes. Slowly add flour, sifted with salt and baking powder. Beat egg whites until stiff and fold into mixture. Do not beat. Add vanilla or lemon extract. Bake in tube pan at 350° for 45 minutes.

Louise Busch

Apple Cake (salt free)



1 large tbsp. butter
1/2 cup sugar
1 egg
1 cup flour
1 tsp. baking powder, heaping
2 tbsps. boiling water
apples
sugar and cinnamon

Cream together the butter, 1/2 cup sugar and egg. Add flour sifted with baking powder and the boiling water. Spread in well buttered 9 x 9 pan. Top with sliced, peeled apples, sugar and cinnamon and dot with butter. Bake at 375° for 30-35 minutes.

Be generous with the sugar, cinnamon and butter topping.

Helen Hennessy

"Every housewife, then as now, had her favorite clam pie recipe. But when we went on a Sunday School picnic to Cherry Grove, a popular past-time then, the Rev. Prescott, who was with St. Ann's Church from 1874 to 1921, insisted that it be my mother's pie that was brought along. She would bake it early in the morning, with chopped clams, bits of bacon, potatoes, carrots and tomatoes and a very short crust on top and bottom. There were no insulated containers back there at the turn of the century, so she wrapped it in layers and layers of towels to keep it warm on the trip across the Bay. Aside from the Stewart Perkins Hotel, a wooden structure, Cherry Grove was just wild beach".

Helen Morris Grayson

Cheap Cake

4 cups brown sugar
4 cups water
1/2 cup shortening
2 lbs. raisins
6 cups sifted flour
2 tsps. baking soda
2 tsps. cinnamon
2 tsps. salt
1/2 tsp. cloves
4 tsps. baking powder

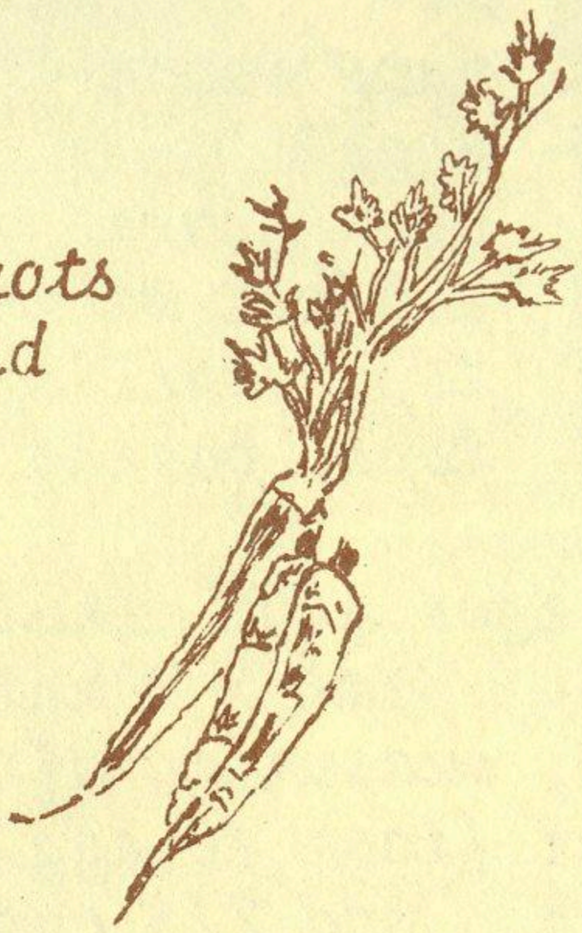
Boil first four ingredients together for five minutes, cool. Add remaining ingredients, sifted together. Place in a large greased, floured roasting pan or loaf pans. Bake at 300° until toothpick inserted in center comes out clean.

This recipe makes a delicious fruit cake by adding two 1 lb. jars of mixed fruit. Pecans too if you like. After about a month, pour a little brandy over the cake.

Mrs. Justus P. Brown

In Sayville's earlier eras all children walked to school, there being no cars, let alone busses! Nor was the horse and wagon hitched up for the purpose. But, after a snowstorm, a V-shaped plow with a board across it, holding a man to drive a horse, was used to clear a path so the children could walk to school. Wagons and horses beat their own paths through the snow. In the summer, a road-scraper, similar to the plow, went over the roads to smooth them out a little, after the advent of spring's mud.

Carrot Cake



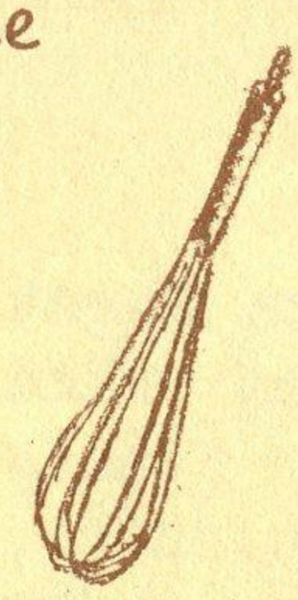
1-1/3 cups sugar
1-1/3 cups water
1 cup finely grated carrots
1 cup dates, if preferred
1 tsp. nutmeg
1 cup raisins
2 cups sifted flour
1 cup chopped nuts
1 tsp. soda
pinch salt

Cook over a low heat the sugar, carrots, dates, water, nutmeg, raisins and salt, for 15 minutes. Cool this mixture and add the sifted flour and soda and the chopped nuts. Bake 1 hour at 375° in loaf pan which has been greased and lined with waxed paper. Cake stays moist and fresh for two weeks.

Linda Long Smith
Granddaughter Caleb M. Edwards

In 1925, the late Grace Edwards Both wrote a short rememberance about visiting her grandfather, David M. Edwards at the 1785 farmhouse where he lived. This took place before the turn of the century, when she was a small girl. "I remember so well a picture which hung on the wall along side the desk, of a wonderful ice scene, and inquired of my grandfather if he knew who the man was at the top of this immense pile of ice. He explained how, in 1885 there came a terrific storm from the south, which broke up the ice, the Great South Bay having been frozen from shore to shore, and piled it up some thirty feet or more. Such a sight, he claimed, was never before witnessed by the people of Sayville, and it was then this picture was taken. The man at the top of the pile of ice was John Wells, Sr., of Sayville."

Lemon Sponge Cake

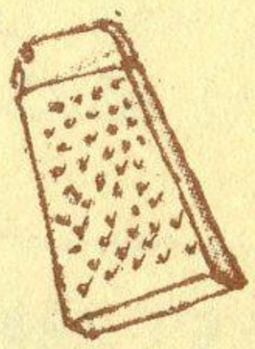


1-1/2 cups sugar
3 eggs
2 cups flour
2/3 cup hot water
1 tsp. vanilla
2 tsps. baking powder

Beat eggs five minutes. Add sugar, sifted five times. Beat 5 minutes. Sift flour (cake) five times, measuring after first sifting. Add one cupful flour to egg mixture, beat one minute longer. Add 2/3 cup hot water alternately with one cup flour, to which the baking powder has been added. Add vanilla. Bake in 3 layers in 425° oven for approximately 20-25 minutes. Test with toothpick in center of cake for doneness. Assemble with following filling:

Filling

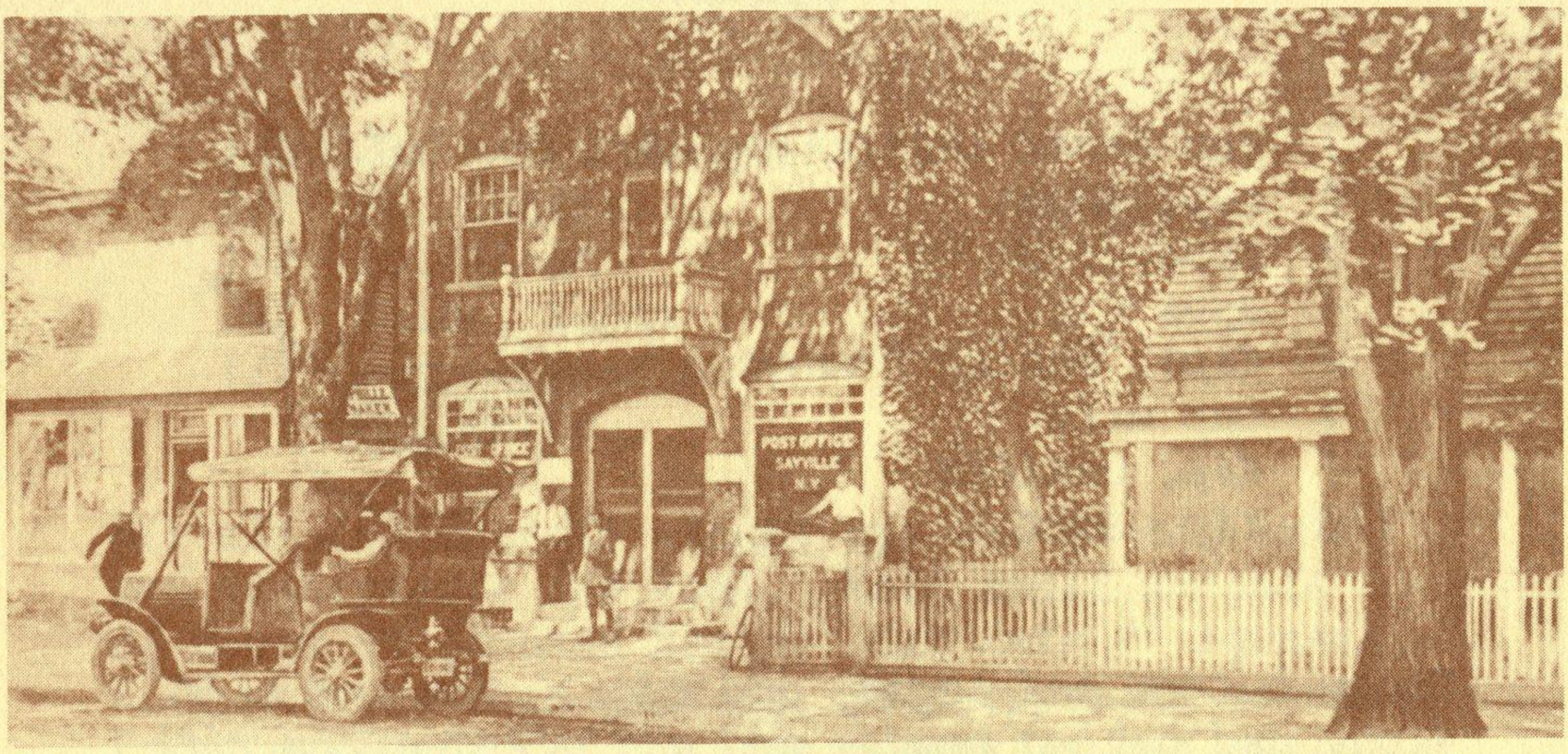
1-1/2 cups water
3/4 cup sugar
1-1/2 tbsps. corn starch
1 lemon, juice and grated rind
1 egg yolk
butter



Heat water, piece of butter and sugar. Add the cornstarch mixed with juice and grated rind of one lemon. Add egg yolk after above mixture has been cooked until clear. Cook a few minutes longer.

This recipe came originally from Mrs. Addie G. Storm, born 1858 in Stormville, Dutchess County, New York. It was given to Mrs. Frank D. Mather, of Bayport who in turn gave it to Mrs. Fred Heuer. Mr. Heurer, formerly of Sayville and now residing in Bayport, found this recipe among his wife's recipes.

BEFORE AND AFTER



Around 1910 Sayville's post office was on Main Street, the Edwards-Kennedy house next door.

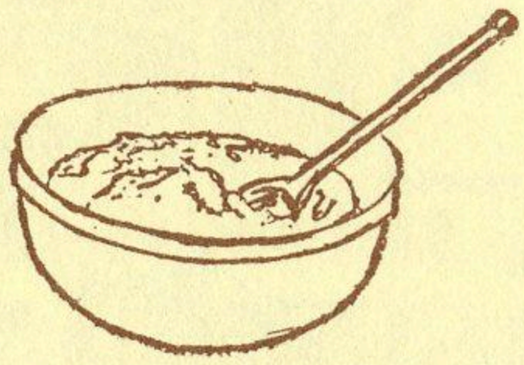
Say. Hist. Society postcard collection

Today, the former post office, known as the Bedell building when built in 1895, is now owned by James Fallon who has his law offices on second floor.

R. D. Photo

1-2-3-4 Cake

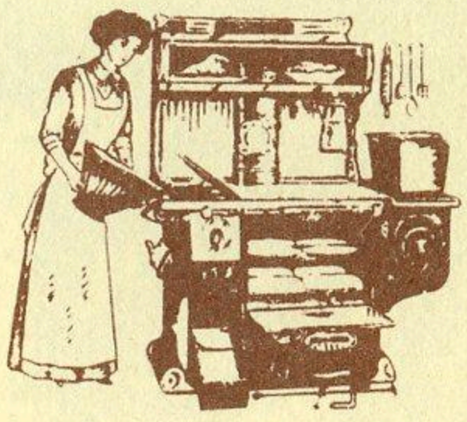
1 cup short shortening (1/2 lb. butter)
2 cups sugar
3 cups flour
4 eggs
4 tsps. baking powder
1 cup milk
1 tsp. vanilla
1/2 tsp. salt



Cream butter and sugar, add eggs. Mix and sift flour and baking powder and add alternately with milk; flavor as desired. Bake at 375° for 20 mins. in layer cake pan, 45-60 minutes for loaf or tube pan.

Mrs. Donald Rettaliata

Old Fashion Molasses Cake



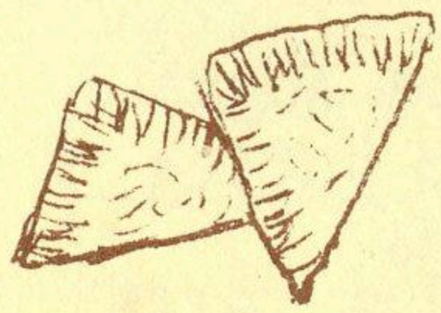
1 cup molasses
1/2 cup shortening
3/4 cup coffee or water
2 cups flour
1-1/2 tsps. baking soda
1 tsp. each, cinnamon, ginger, nutmeg and cloves
orange juice & rind, if desired

Dissolve baking soda in a little coffee or water. Mix in order given. A little orange juice and grated rind add greatly to the flavor. Bake for 20-30 minutes at 350°.

Grace M. Gill

Kolace

1/2 lb. cream cheese
1/2 lb. butter
1/2 lb. flour
2 tbsps. sugar
1/2 cup chopped nuts
1 egg white



Mix all ingredients except egg whites and nuts and refrigerate 3/4 hour. Roll small amounts of dough on floured board. Cut into 2" squares. Fill with desired filling, fold opposite corners. Paint with slightly beaten egg white and sprinkle with chopped nuts.

Suggested fillings; prune jelly, apple butter, stewed apricots, etc. Bake at 400° for 25 mins.

Dorothy Heyduk

Raw Apple Cake

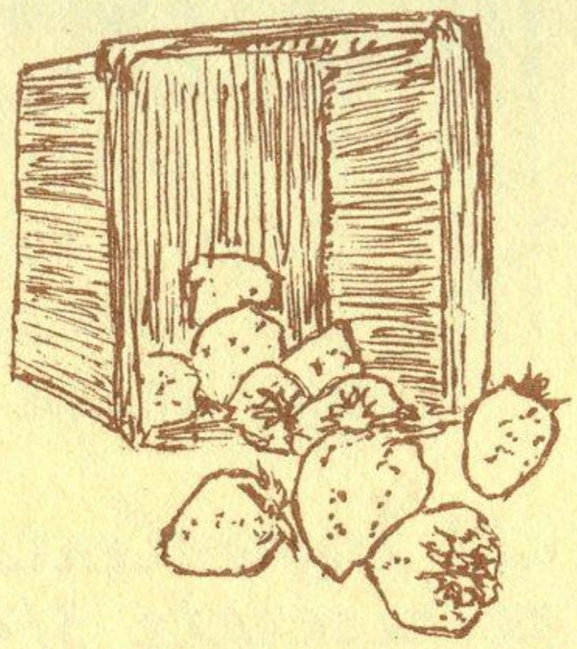
1 cup cooking oil
3 cups diced apples
1 tsp. cinnamon
1 tsp. vanilla
1 tsp. baking soda

3 eggs
1 cup nuts
2 cups sugar
3 cups flour

Mix oil, sugar, vanilla, add eggs and mix well. Add flour, baking soda, cinnamon, nuts and apples. Pour into greased and floured tube pan or two small loaf pans. Bake for 1-1/2 hours at 300°. While cake is still hot, wrap in foil to keep it moist. Makes 12 servings.

Cary Fichtner (age 12)

Grandma Kjeldsen's
Strawberry Short Cake



1-1/2 cups sugar
1/2 cup butter
4 eggs
5 tbsps. milk
1 tsp. vanilla
1 cup flour
1 tbsp. baking powder

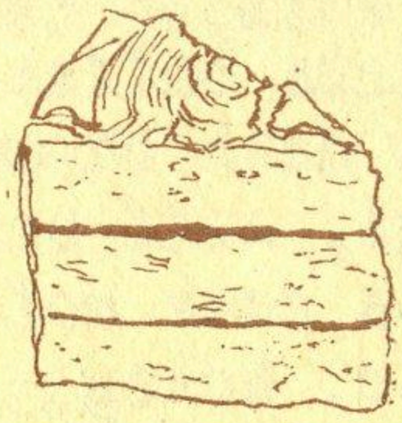
Cream butter and 1/2 cup sugar. Add egg yolks and continue beating. Add flour and baking powder. Mixture will be very thick. Gradually add milk and vanilla. When mixed thoroughly, spread batter in two greased 9" pans. Beat egg whites until stiff. Add remaining cup of sugar and continue beating until smooth and shiny. Spread meringue on top of batter. Bake layers in 325° oven for 20 minutes. Shut off oven and leave cake inside until cool. Remove cake from pan and spread with 1 to 1-1/2 pints whipped cream. Put frozen or fresh strawberries between and on top of cake. Serve immediately or refrigerate.

This recipe was given to me by my grandmother, Mrs. Sofus Kjeldsen, who said it had been handed down through generations in her Norwegian family. The "Kjeldsen" family makes an imported Danish butter cookie that is sold in many stores.

Mary Lou Cohalan

To fatten geese, put up two or three in a darkened room and give each bird one pound of oats daily, thrown on a pan of water. In fourteen days they will be found almost too fat. Never shut up a single bird, as geese are sociable and will pine away if left alone.

Sunshine Cake



4 eggs, separated
3 tsps. cold water
1/4 tsp. salt
1-1/2 cups sugar
1/2 cup boiling water
1 tsp. vanilla
1/2 tsp. almond flavoring
1-3/4 cups flour
1/4 tsp. cream of tartar

Separate the eggs, add cold water to egg yolks, along with salt. Add sugar and boiling water. Add flavorings. Beat egg whites until stiff but not dry with cream of tartar. Add flour to egg mixture and fold in egg whites. Bake 1 hour at 325° in spring form pan or tube pan. Serves 8.

My mother used to make this for our children's birthdays and now I make it for our three little granddaughters. My husband decorates it with their names and "Happy Birthday". It goes so well with ice cream.

Ethel Smith North

A great innovation in the early 1900's was putting down loads of oyster shells on Main Street in Sayville. These were gradually ground down and helped eliminate the dust and mud, although the odor was terrific, especially after a fresh load or in the warm weather. When sidewalks were put in front of the stores on Main Street, it was something "really marvelous"! And they were dirt sidewalks at that.

Old Fashioned Fruit Cake

1-1/2	sticks butter
1	cup dark brown sugar
4	eggs, well beaten
1/4	cups dark molasses
1	tbsp. honey
2	cups flour
1-1/2	tsps. ground cloves
1-1/2	tsps. cinnamon
1	tsp. nutmeg
1/2	lb. golden raisins
1/2	lb. currants, soaked in
3	tbsps. sherry and
3	tbsps. brandy
1/4	lb. candied lemon peel, diced
1/4	lb. candied orange peel, diced
2	oz. candied cherries, diced

Cream butter, add sugar and beat until fluffy. Add beaten eggs, molasses and honey. Add all the fruit, blend thoroughly. Stir in the flour and spice mixture. Mix thoroughly. If any liquid remains from soaked currants, add to the batter now. Spread batter in three greased loaf pans, lined with foil and bake at 300° for 1-1/2 hours.

This is a lovely moist cake with no nuts to stick in your teeth. (As my son says). Like all good fruit cakes, it improves with age. This recipe is over 100 years old.

Betty Mackenzie

The perfect host is one who makes his guests feel at home even though he wishes they were.

Cheese Cake

2 tbsps. unflavored gelatin
1/2 cup cold water
2 eggs
1 tsp. salt
1/2 cup sugar
1 lb. cottage cheese
1 tsp. grated lemon rind
1 tsp. vanilla extract
1/2 cup milk
1 cup whipping cream

Soak gelatin in cold water. Beat egg yolks in top of double boiler, add salt, sugar and milk. Cook over hot water, stirring until mixture thickens. Remove from heat. Add softened gelatin, mix thoroughly, cool. Add cheese that has been put through a sieve. Beat until creamy with ricer or egg beater. Add lemon rind and vanilla. Fold in stiffly beaten egg whites and whipped cream. Press 3/4 of crumb mixture into bottom of spring form pan. Pour in cheese mixture. Sprinkle remaining crumbs on top. Chill until firm enough to cut. Serves 10.

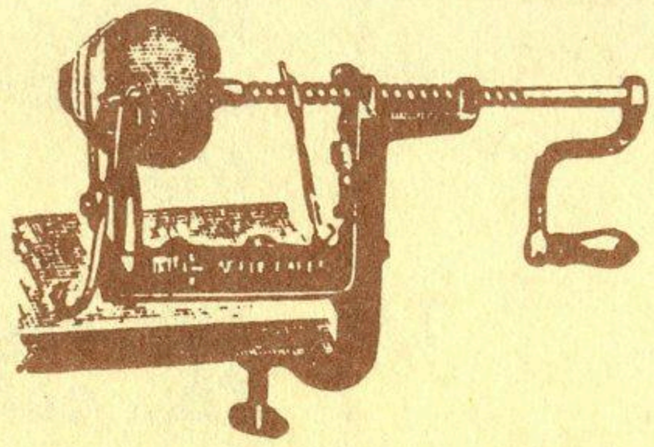
Crumb Mixture

4 cups corn flakes
1/3 cup butter
1/4 cup sugar

Roll corn flakes into fine crumbs, melt butter, mix with sugar and crumbs.

Rachel Green Raynor Terry Burns

Fresh Apple Cake



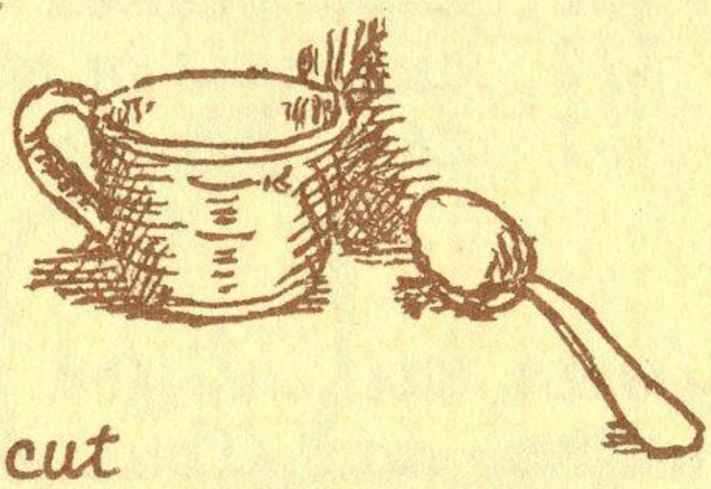
1-3/4	cups chopped apples
1	cup sugar
1	egg, beaten
1/2	cup salad oil
1-1/2	cups flour
1	tsp. baking soda
1/2	tsp. salt
1	tsp. cinnamon
1/2	tsp. each, nutmeg and allspice
1/2	cup seedless raisins (optional)
1/2	cup chopped nuts (optional)

Add sugar to chopped apples and let stand 10 mins. Sift together all dry ingredients. Add the well beaten egg and salad oil to the apple mixture; then add flour and spices and mix together until well moistened. Add the raisins and nuts. Bake in an 8 x 8 x 2 pan for 40 minutes at 375°. Serves 8.

Connie D. Suckow

President Theodore Roosevelt, with his son Theodore Jr. and nephews George and Jack, came to Sayville in July of 1903 to visit his uncle, Robert B. Roosevelt, whose property adjoined (and still does) St. Ann's Church to the east. The party came by horseback in time for breakfast. In fact, "Teddy" rode over from Oyster Bay a number of times to visit his uncle, according to the late Jane Hoag Pierce.

Light Fruit Cake



1 cup white raisins
1 pkg. (3 oz.) mixed fruit
2 cups sifted flour
1/4 tsp. salt
1 cup sugar
1/2 cup orange juice
1 pkg. (3 oz.) pineapple
1 cup nut meats, coarsely cut
1 tsp. baking powder
1/2 cup shortening
3 eggs

Set oven at 300°. Grease 2 small loaf pans or 1 large. Slice fruit into large bowl with other mixed fruit and nuts. Sift flour with baking powder and salt over fruit mixture. Mix well. Cream the shortening, add sugar gradually. Beat in eggs, one at a time. Stir in fruit and flour mixture and liquid, blending well. Fill pans 2/3 full. Bake for 2 hours. If cakes appear brown in 1-1/2 hours, cover tops with oiled paper or foil. Yield: 3 pounds.

Mrs. George Logan

Cough Remedy

1 stick licorice black
1 lemon
1 oz. rock candy
1 oz. flax seed
1 quart water

Simmer to a pint.

Mrs. James S. Edwards
(Sayville Historical Society
library files)

Boiled Raisin Cake

1-1/2 cups flour
1-1/2 cups seeded raisins
1/2 cup raisin water
1 tsp. baking soda
1 egg
3/4 cup sugar
1/4 cup butter
1 tsp. nutmeg
1 tsp. cinnamon

Simmer raisins for 20 minutes. Cream sugar and butter, add flour and raisin water, one egg beaten well and spices. Add raisins, well dredged in flour. Bake in moderate oven, 350° for 45 mins.

This was my grandmother's specialty. She called it a "War Cake". It was popular during World War I.

Mrs. Paul Closius

1-2-3-4 Cake

4 eggs
1 cup milk
1 cup butter
3 tsps. baking powder
1 tsp. vanilla
3 cups flour
2 cups sugar

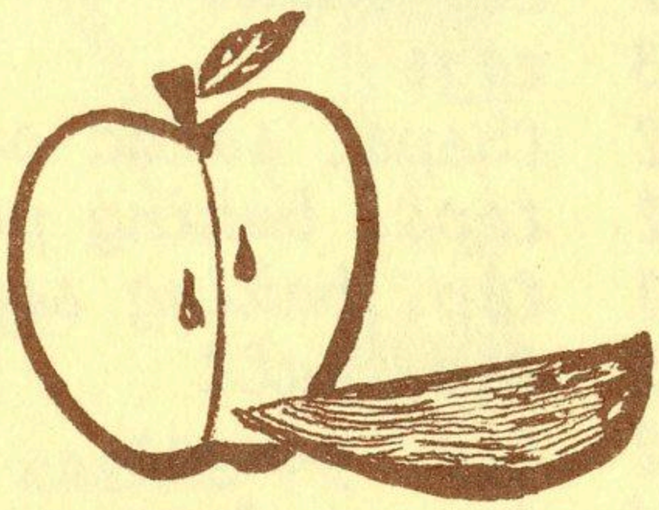
Cream butter & sugar. Add eggs, one at a time. Sift flour and baking powder. Add alternately with milk and vanilla. Bake 1 hour or longer in slow oven, 325° in greased & floured angel food pan.

This is a wonderful cake, rich and keeps well, good for birthdays. This recipe belonged to my grandmother Kinkcaide.

Celia Kinkcaide Smith
Niece of Rachel Burns

Jewish Apple Cake

3 cups flour
1 cup oil
1/4 cup orange juice
3 tsps. baking powder
2 cups sugar
4 eggs
2-1/2 tsps. vanilla
1 tsp. salt
4 large cooking apples
1 tsp. cinnamon
3/4 cup sugar



Put all ingredients except cinnamon, 3/4 cup sugar and apples in large bowl and beat until smooth. Pour 1/2 batter into ungreased tube pan (the kind that comes apart). Spread 1/2 pared and sliced apples over batter. Spread 1/2 cinnamon and sugar topping over apples. Add remaining batter. Add remaining apples and then the rest of the sugar, cinnamon topping. Bake 1-1/2 hours at 350°. Let cool completely before removing from pan.

This recipe comes from a friend who was raised in upper Michigan and whom I met in Philadelphia. It has been passed all around at the Plattsburgh Air Force Base. A well-traveled recipe I would say.

Pamela Wedemeyer Giordano

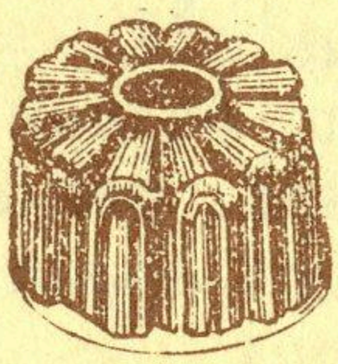
Moist table salt will remove egg tarnish from silverware.

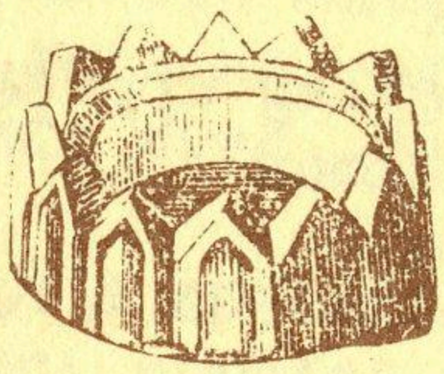
A handful of salt in the wash-day rinse water will help keep clothes from sticking or freezing to the lines on damp, cold days.

A paste of vinegar and salt will remove stains from brass or copper. Follow this application with a good sudsing.

Honey Cake

3-1/2	cups flour, sifted
1	cup sugar
3	eggs
2	tbsps. salad oil
2	tsps. baking powder
1	tsp. baking soda
1/2	tsp. salt
1/2	tsp. ginger
1/4	tsp. nutmeg
1	tsp. cinnamon
	dash cloves
1	cup honey
1	cup warm coffee
1/2	cup chopped nuts
1/2	cup raisins



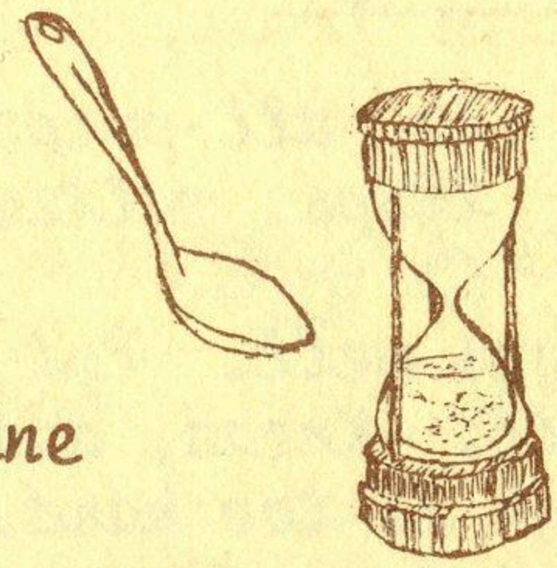


Beat eggs with sugar and stir in salad oil until smooth. Sift measured sifted flour with dry ingredients, twice. Stir in the egg mixture, alternately with the honey and coffee combined. Stir in nuts and raisins. Batter will be fairly soft and easily stirred. Turn into well-greased and floured round cake pan and bake 50 minutes at 325° When removed from pan, dust with confectioner's sugar if the cake is to be served within a few hours. To keep this cake for several days, cover top and sides with uncooked frosting, made as thick or thin as desired, by combining confectioner's sugar with either fruit juice or evaporated milk to consistency desired for spreading, or soften butter to mix with sugar and flavor with rum, vanilla or lemon juice.

Honey cakes are always served in Jewish homes at Rosh Hashona (New Year's) and at happy occasions, but they're delicious any time.

Beverly Hills

Chocolate Fleck Cake



2-1/2 cups sifted flour
1-1/2 tsps. baking powder
2 tsps. baking soda
1 tsp. salt
1 cup sugar
1 cup butter or margarine
3 eggs
1 16 oz. container sour cream
1 tsp. vanilla

Topping

1 cup sugar
1/2 cup Nestle Cocoa mix
1 tsp. cinnamon
2 bars Bakers German Sweet Chocolate

Sift flour, baking powder and salt. Combine sour cream and soda. Cream butter and sugar until fluffy, add eggs, one at a time, beating well after each addition. Add vanilla. Gradually add flour, alternately with sour cream mixture, beginning and ending with flour. Spoon half of batter into a greased pan, 13 x 9 x 2". Mix 1 cup sugar with 1/2 cup cocoa mix and 1 tsp. cinnamon. Sprinkle half on top of batter. Break up 1 bar of chocolate and put on top of the cinnamon mixture. Put remaining batter on top of chocolate and finish off with remaining cinnamon mixture. Break up one more bar of chocolate and put on top of cake. Bake at 350° for 30 minutes. Cool and cut in twelve squares.

Diane Gould

If egg whites are hard to beat, add two or three drops of lemon juice.

Apple Strudel

Strudel Dough

1 lb. all-purpose flour
3 tbsps. melted butter
pinch salt
2 eggs

Beat eggs well. Put all ingredients into flour and mix well. Knead, adding small amount of warm water if dough is too hard. Dough should be pliable. Roll out to a fine consistency, making sure that the edges are rolled out well.

Strudel Filling

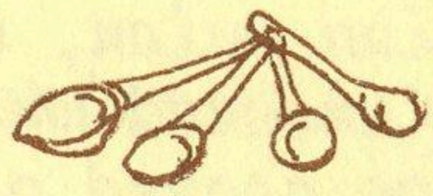
1 tbsp. sugar
3 lbs. apples, peeled, sliced thin
1 small box raisins
1 cup walnuts, chopped
1/8 tsp. cinnamon
1/2 tsp. honey
3 tbsps. melted butter
1/4 cup corn flakes or bread crumbs

Mix all ingredients and put on rolled out dough, which has been sprinkled with corn flakes, crushed into crumbs. Fold in sides carefully. Start to roll dough toward you until all of the mixture is rolled. Put on greased cookie sheet (large size is best). An additional teaspoon of melted butter may be used to cover top of strudel to give a shine. Also, as juices leak from the baking strudel, they may be used to baste the strudel for extra gloss and candy-like effect. Bake at 375° for about 40 minutes.

This recipe was given me by my mother, Mrs. Michael Iwankiewkz of Patchogue and we both enjoy making this strudel.

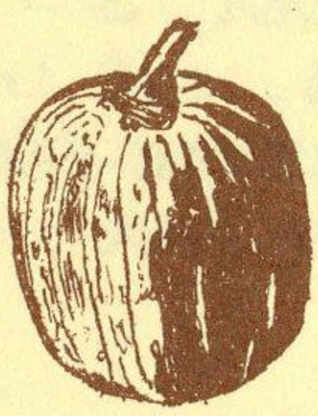
Mrs. Olga Cerny

Aunt Rachel Edwards' Plain Cake with Raisins



1 egg, beaten
1 cup sugar
1 cup thin cream or
2/3 cup cream & 1/3 cup milk
2 cups flour
2 tsps. baking powder
1 tsp. salt
1 cup raisins (whole, chopped or ground)
1 tsp. vanilla

Cream the egg and sugar together, add cream alternately with flour, sifted with baking powder and salt. Add raisins and vanilla. Bake at 350° for one hour.



Sarah Edwards Hallock

Pumpkin Cake

1-1/4 cups sugar
1/2 cup shortening
2-1/2 cups flour
3 eggs
1 cup pumpkin
4 tsps. baking powder
1/2 tsp. milk
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. salt

Cream together the shortening, sugar and eggs. Add pumpkin and milk. Sift together flour, salt, baking powder and spices. Add to wet mixture. 1/2 to 1 cup chopped nuts may be added. Bake in well greased 9 x 9 pan at 350° for 35-45 minutes.

Jeannette Brockmann

Cabbage and Sausage Casserole

1 lb. link sausages
2 tbsps. butter, oleo, or sausage drippings
1 medium onion, chopped
1 medium head white cabbage, shredded
4 large cooked potatoes, peeled & sliced
salt and pepper

Preheat oven to 350°. Place sausages in skillet, pour in cold water to depth of 1/2", bring to boil and steam 5 minutes; drain and return to heat and brown. Reserve fat and place sausages on paper toweling. In two tablespoons of sausage fat, or butter, saute onion until tender, add cabbage. Sprinkle with salt and pepper, add 1-1/2 cups water and simmer, covered, for 10 minutes; drain. Grease 2 quart casserole lightly. Make a layer of potatoes, sprinkle with salt and pepper, a layer of cabbage and a layer of sausages, cut in half. Repeat layering, drizzle with sausage fat and bake 45 minutes in 350° oven. Makes four servings.

Mrs. Robert P. Byne

Not every town has a "Sparrow Park" in its center, especially with an eagle in it, a well-traveled bird at that. He "flew" in from the top of the New York World building in New York City. The late Elward Smith of Sayville assisted in the tearing down of that building in 1896, rescued the eagle, bringing it home to adorn the garden of his home on Handsome Avenue. The image of this eagle was on the masthead of the old World-Telegram-Sun newspaper until it discontinued publication about six years ago.

(continued on next page)

Shrimp & Cheese Casserole

6 slices white bread
1 lb. prepared shrimp, (ready to eat)
1/2 lb. Old English cheese
1/4 cup melted butter or margarine
1/2 tsp. mustard
3 eggs, beaten
1 pint milk
salt to taste

Break bread and cheese into bite size pieces. Arrange shrimp, bread and cheese in layers in a greased casserole. Pour margarine over this mixture. Beat eggs, add mustard, salt and milk. Pour over ingredients in casserole. Let stand a minimum of three hours, preferably overnight, in the refrigerator, covered. Bake one hour at 350°, covered. Serves 3 or 4.

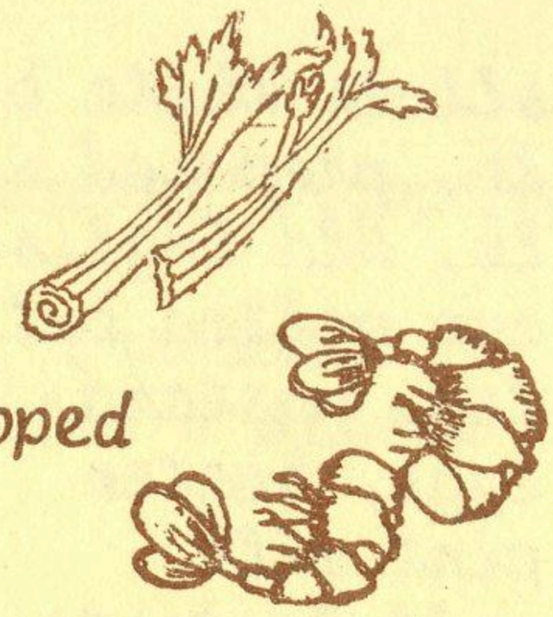
This makes a nice do-ahead luncheon dish, served with a gelatine fruit salad.

Mildred Pinchin

In 1920, after Irving Elward Smith was killed in World War I, Jewett Holt Smith and Elward Smith had the monument erected in Sparrow Park, placing the eagle atop it. Someday, when in the village, you might like to stop and read the story as it appears engraved upon the monument. The Sayville Garden Club (and Vic Luce) maintain Sparrow Park and when the eagle's golden feathers need brightening, they see to it that he is spruced up and shining.

Story from Elward Smith, of the Book Case

Seafood Casserole

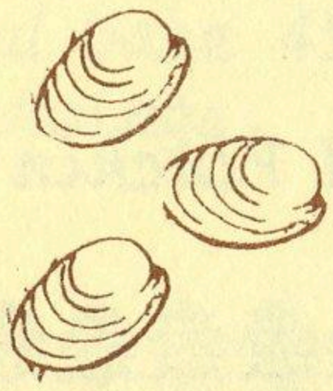


1-1/2 cups chopped celery
1 cup crab meat, flaked
1 cup shrimp, whole
1 cup mayonnaise
1/2 cup green pepper, chopped
1/4 cup chopped onion
1/2 tsp. salt
2 tsps. Worchestershire sauce
2 cups Grape Nuts Flakes

Combine all ingredients and place in a buttered casserole. Bake at 350° for 30 minutes.

Mrs. G. Addison

Long Island Hurry



1/2 lb. salt pork
1/4 tsp. pepper
1 cup onions
8 medium potatoes
1 doz. medium clams

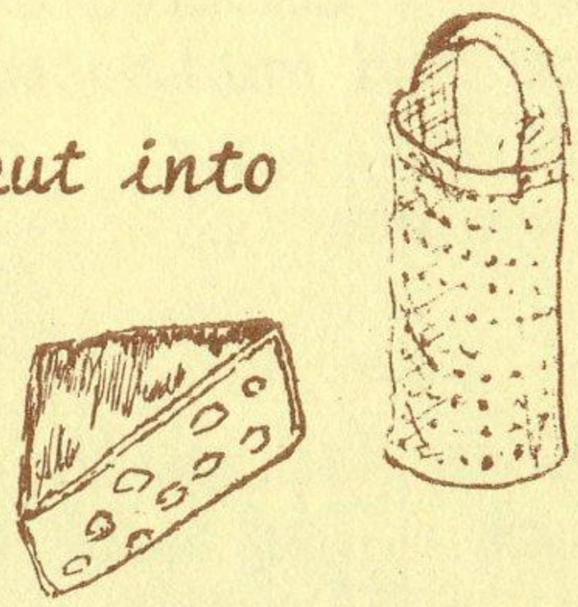
Fry salt pork slices in dutch oven, add onions and simmer slowly. Add sliced potatoes, whole clams and liquid. Simmer about one hour, then thicken with flour and water. Serves four.

This is a basic recipe for any fish stew.

Ann Jones

Lasagna

1 lb. Lasagna noodles
3 lbs. Ricotta cheese
1 lb. Mozzarella cheese, cut into 1/4" x 2" strips
1 lb. meat balls
8 eggs
1 lb. chopped sausages
2 qts. spaghetti sauce
2 tbsps. oil
salt
grated Italian cheese



Place ricotta cheese in large bowl, hand beat the eggs with the cheese. Add sauce to cheese and egg mixture for a creamy texture. Partially cook noodles in large amount of boiling water, to which 2 tablespoons of oil have been added. Strain in colander with continuous cold running water until all necessary noodles are placed in baking pan. Use a deep baking pan. Moisten the pan with sauce and overlap each strip lengthwise in pan. Add a layer of ricotta, combine all meat and add a layer of meat, a layer of mozzarella, sprinkle with salt and grated cheese (generously). Add sauce to cover the complete layer. Repeat second and third layers alternating the noodle strips by crossing them in other direction. Bake at 350° for 30 minutes. Serves eight to ten.

Faye Rainone

Rancid butter can be restored by first washing it thoroughly in cold water, then to every one hundred pounds, add two pounds pulverized sugar, two ounces powdered saltpetre and salt to suit.

Casserole of Shrimp

1 lb. cooked cleaned shrimp (or 2 cans)
1/2 lb. sauteed mushrooms (or 1 can sliced)
rich cream sauce
bread crumbs

Place shrimp and mushrooms in casserole in rich cream sauce. Top with bread crumbs and bake 20 minutes at 375°.
Two cans of mushroom soup may be used instead of cream sauce. Add lump of butter.
Also oysters, scallops (bring these to a boil before adding to mixture, draining well), boiled fish, crabmeat, lobster or a combination of any of these may be used. Serves about 6.

Ruth Y. Warner

Did you know that the first street in Sayville was the South Country Road, today called Montauk Highway, or sometimes known by old timers as the "North Road". This highway was laid out by the Colonial Government of New York and completed through Islip Town in 1735 and running about one mile north of the shore.

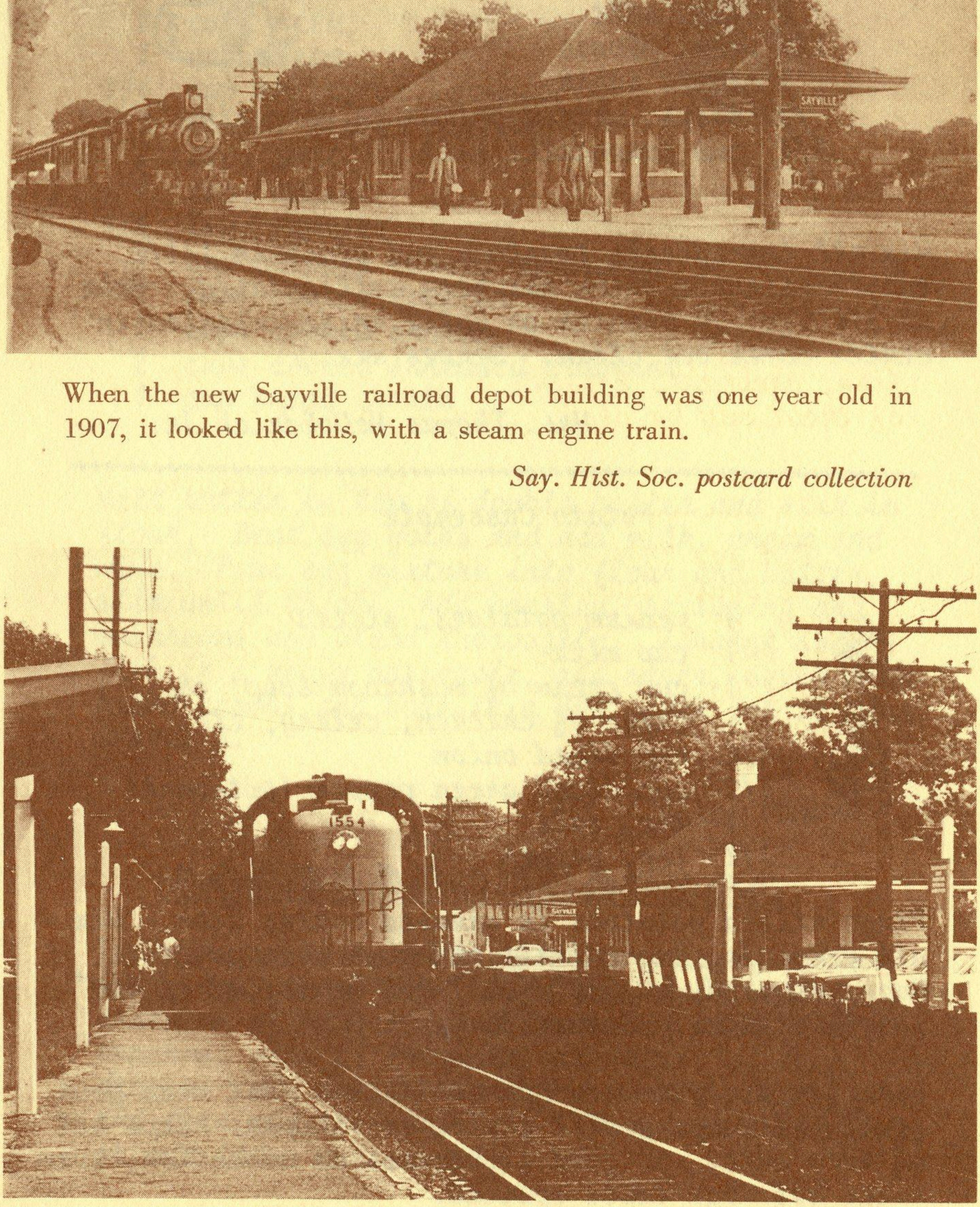
South Country Road ran from Fulton Ferry in Brooklyn, (a crossing point in the East River, from Manhattan to Brooklyn) along the South Shore of Long Island, moving inland to Sag Harbor, an important port of entry on Peconic Bay to the colony of New York, where a Customs House was maintained. It took three days by stagecoach to go from Fulton Ferry to Sag Harbor.

In most villages through which the highway passes, it is commonly called Main Street. For almost one hundred years after the South Country Road was laid out, there were no other streets in Sayville and its sister villages except a few private lanes, leading to the homes of the original settlers.

BEFORE AND AFTER

When the new Sayville railroad depot building was one year old in 1907, it looked like this, with a steam engine train.

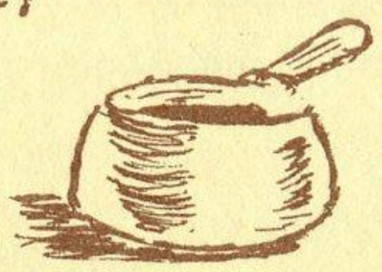
Say. Hist. Soc. postcard collection



In 1970, sixty-three years later, a diesel train pulls into the same station.

R. D. Photo

Mother's Corn Casserole

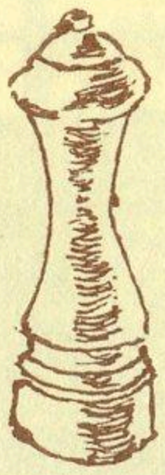


2 cups cream corn (1 lb. can)
2 eggs, beaten lightly
1 tsp. salt
1/8 tsp. pepper
1 tbsp. sugar
3 tbsps. melted butter or margarine
3/4 cup evaporated milk

Mix all ingredients together and place in 1-1/2 quart casserole which has been well greased. Bake at 350° for 50 minutes or until knife inserted in center comes out clean. Serves six.

Mrs. Thomas McGoldrick Jr.

Potato Casserole



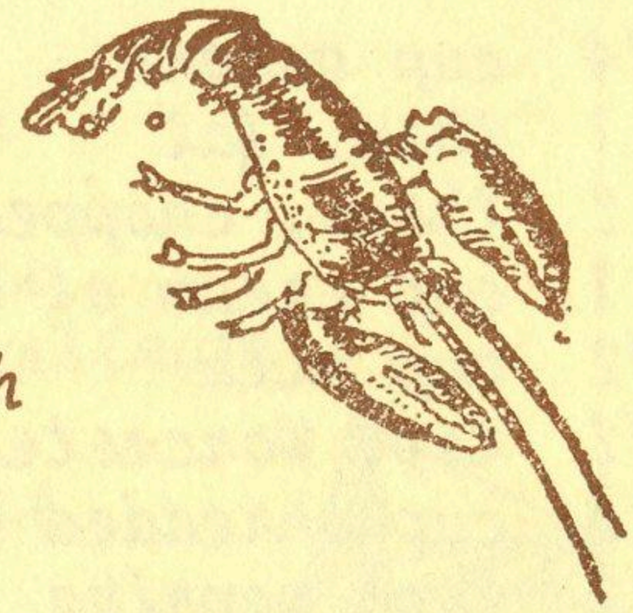
4 medium potatoes, sliced
1 cup milk
1 cup cream of mushroom soup, or cream of chicken, celery, etc.
1/2 cup diced onion
1/2 cup diced green pepper (optional)
1 tsp. salt
1/2 tsp. pepper

Place sliced potatoes in greased baking dish. Mix all remaining ingredients and pour over potatoes. Bake, covered, at 275° for 1-1/2 hours, or at 400° for 35 minutes. Serves 5.

Fine for a night when you don't know just when your family or company will arrive for supper; keeps hot in oven well. So good it becomes an addiction, even makes hot dogs taste special.

Helen Rundell

Shellfish Casserole



4 tbsps. flour
4 tbsps. butter
5 egg yolks
2 cups milk
1 cup cream
1/4 cup sherry or vermouth
3 tbsps. minced parsley
1 tsp. salt
1 tsp. accent
1/2 tsp. paprika
1 cup chopped cooked mushrooms
2 cups cooked lobster
2 cups cooked shrimp
2 cups cooked shredded crabmeat
1 cup bread crumbs

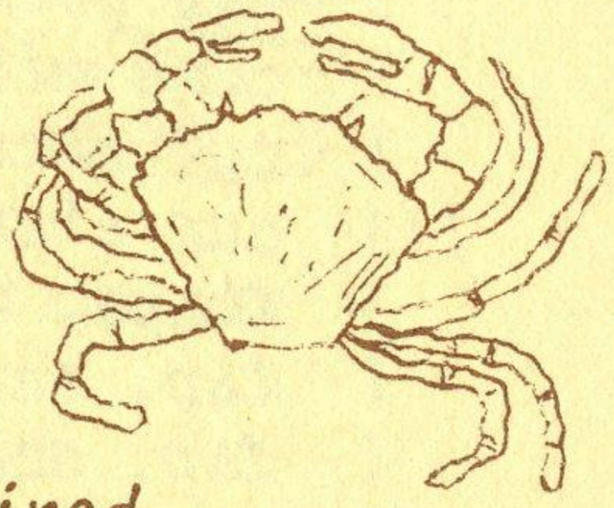
Melt butter in top of double boiler and stir in flour. Beat egg yolks and add milk, cream and wine. Pour egg mixture into flour and butter, stir until thick. Add parsley, seasoning and mushrooms and blend thoroughly. Arrange shellfish in a heavy casserole, add sauce, cover with bread crumbs and bake in a 300° oven for 25 mins. Serves 8.

Alice Durkin

To increase the growth of hair, take of mutton suet, one pound; best white wax, four ounces, essences of bergamot and lemon, of each, three drachms; oils of lavender and thyme, of each, one drachm. Mix the suet and wax over a gentle fire and then add the perfumes. (Does one drink this or put it on the scalp?)

Shrimp-Crab Casserole

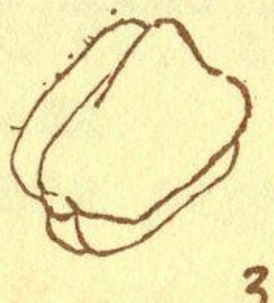
1/4 cup onions
1 tbsp. fat
2 tbsps. chopped green pepper
1 cup cream of shrimp soup
1/2 cup milk
1/2 tsp. Worcestershire sauce
1/2 cup shredded cheese
1/2 tsp. paprika
1 can crab meat, flaked & drained
2 cups very fine noodles, cooked



Saute onions and green pepper in fat. Mix all ingredients together and bake for 20 minutes in a 400° oven. A topping of bread crumbs may be added. Serves 4-6.

Margaret Herron

Scalloped Ham & Potatoes



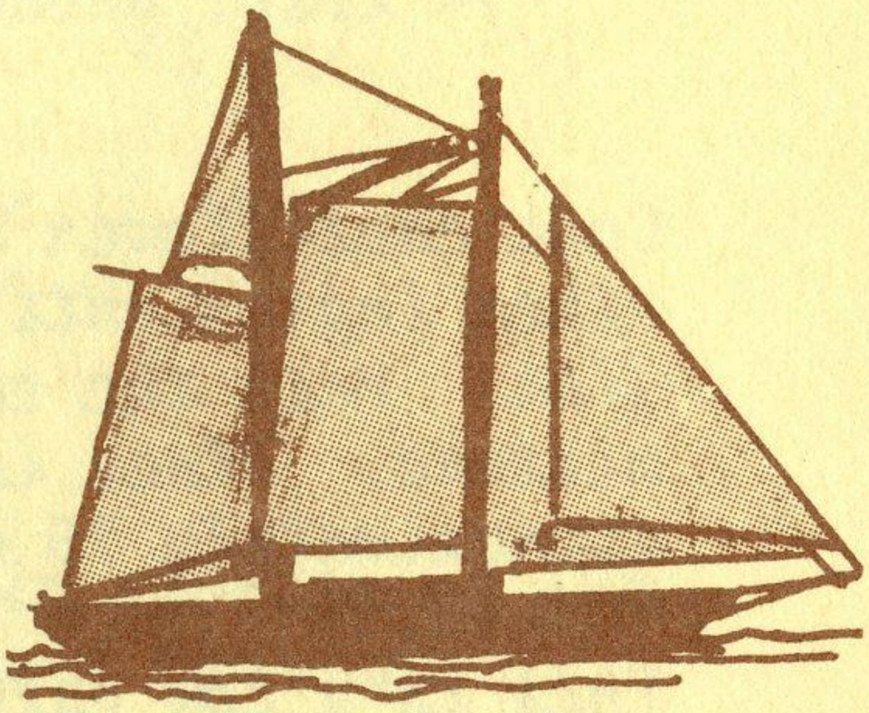
6 potatoes
1 lb. ham, cubed
1 green pepper
flour
butter
3 cups milk

Wash, pare and thinly slice potatoes. Butter a baking dish and cover bottom with potatoes, sprinkle with flour and green pepper, chopped. Dot with butter and add 1" squares of ham. Continue layering until all ingredients are used. Pour in enough milk to reach top layer. Bake 1 hour or until potatoes are tender, at 375°.

Ruth Raynor Edwards Long

Seafood Rice Bowl

2	cups cooked rice
1/2	cup chopped green pepper
1	cup chopped celery
1/2	cup finely chopped onions
1	4-1/2 ounce can water chestnuts
2	4-1/2 ounce cans shrimp
1	6-1/2 ounce can crab meat
1	cup mayonnaise
1	cup tomato juice
1/4	tsp. salt
1/8	tsp. pepper
1/2	cup almonds
1	cup Cheddar cheese



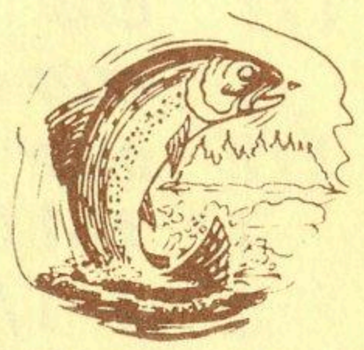
Drain and slice water chestnuts. Combine all ingredients and pour into a buttered 2-1/2 quart casserole. Toast 1/2 cup sliced almonds in one tablespoon melted butter. Sprinkle casserole mixture with nuts, one cup shredded Cheddar cheese and some paprika. Bake at 350° for 25 minutes. Makes 8-10 servings.

Sally Norman

★★★

Tuna and Cauliflower Casserole

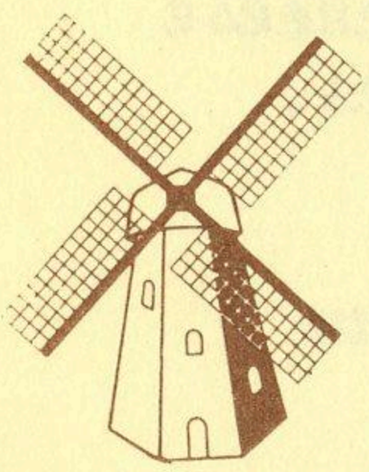
1-1/2 tbsps. dehydrated onion flakes (or more)
1 can tuna fish (7 oz.)
1 pkg. frozen cauliflower
4 ounces canned peas & carrots
3 tbsps. tomato juice
1 tbsp. ground pepper (if desired)



Cook cauliflower as directed. Drain. Combine all other ingredients, making sure to mash the tuna fish. Mash the cauliflower and add it to the tuna mixture. Place in casserole and bake at 325° for approximately 15 minutes. Serves 1 or 2.

This is a low calorie recipe. It is good for one portion or two depending on size of appetite. If you want to consume a lot of food without a lot of calories, and still be satisfied with a good meal, this recipe will do the trick.

Gail Hodgson



Stomp-Stamp
Dutch one dish meal

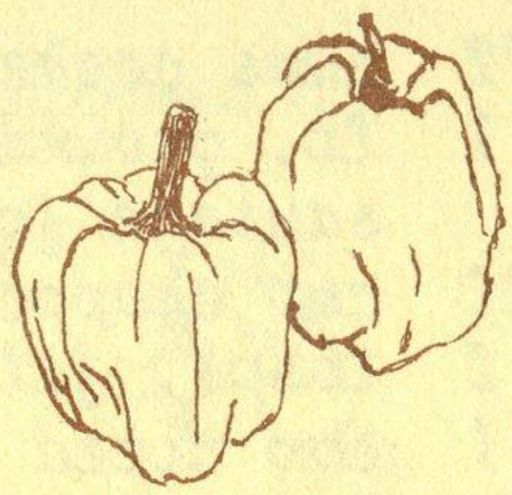
Potatoes
Escarole
Bacon

Hard-boiled eggs
Fried onions
Vinegar

Cook the potatoes, fry the bacon and fry the onions. Shred escarole very fine and slice the hard boiled eggs. Mash the potatoes and mix all the other ingredients with the potatoes. Add a dash of vinegar.

Mrs. Cornelius Grootendorst

Dinner in a Dish



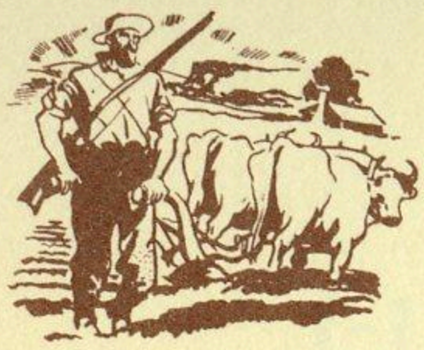
4 tbsps. shortening
1 medium onion, chopped
2 green peppers, chopped
1 lb. hamburger
1-1/2 tsps. salt
1/4 tsp. pepper
2 eggs
2 cups niblet style corn (1 can)
4 medium tomatoes (1 can or qt.)
1/2 cup dry bread crumbs

Lightly fry peppers and onions in shortening for three minutes. Add meat and blend thoroughly. Add seasonings. Remove from stove, stir in the eggs and mix well. Put 1/2 can of corn in baking dish, then half of the meat mixture, then half of the tomatoes. Make second layer of corn, meat and tomatoes. Cover with crumbs. Dot generously with bits of butter. Bake in hot oven, 375° for 35-45 minutes.

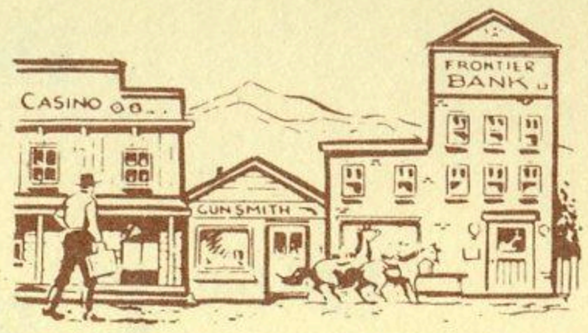
This was a World War II recipe. A good dish to prepare for the baby sitter to serve.

Dorothy Tame

To preserve eggs at home try greasing them. The grease must be soft enough to be applied with a brush. Be careful to see that the entire egg is greased. Then pack the eggs, small end down, in any wooden box, putting a strip of cardboard between each egg so that the eggs do not touch each other. Keep the box of eggs in a cool place.



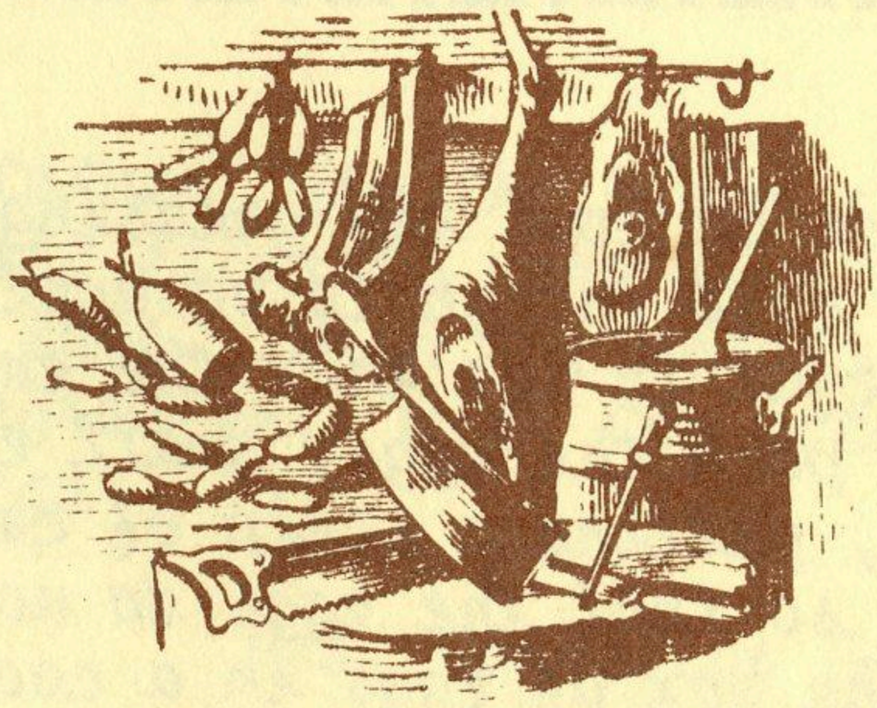
M Cross Ranch Casserole



3-1/2	cups cooked or canned tomatoes
1	lb. ground beef or use 1/4 lb. sausage for 1/4 lb. beef
1/2	cup chopped onions
2	tbsps. fat
1	cup diced celery
1/2	cup green pepper, chopped
2	tsps. salt
1/4	tsp. celery salt
1/8	tsp. pepper
1	tsp. Worcestershire sauce
1	8 oz. pkg. elbow macaroni
1	4 oz. can mushrooms
	parsley, chopped
	grated cheese

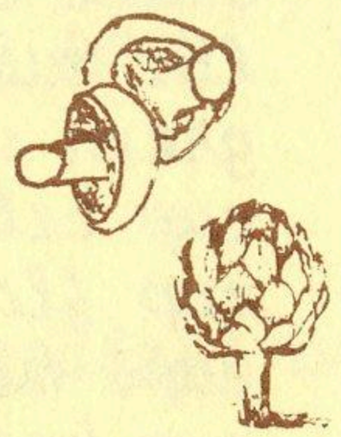
Cook macaroni, rinse and drain. Brown meat in skillet, at 360° if using an electric one. Cook onions until brown. Drain off excess fat. Add remaining ingredients, except parsley and cheese. Bring to boil, cover, turn heat to 220° and simmer for 35 minutes. Sprinkle with parsley and cheese.

Melilah Wren



Sherry Chicken Casserole

4	chicken breasts, boned & skinned
1/4	lb. melted butter
1/2	lb. sliced fresh mushrooms
1-1/2	cups chicken broth
1/2	cup sherry
	salt, pepper, paprika
	marinated artichoke hearts



Dust chicken breasts with salt, pepper and the paprika. Brown in skillet in melted butter. Remove to baking dish. Saute mushrooms in butter, drain and remove. Cover breasts with marinated artichoke hearts (drained) and the sauteed mushrooms. Add broth to butter in skillet, simmer until slightly thickened, add a little cornstarch if desired. Stir in sherry. Pour over chicken in casserole. Bake in 350° oven for 30 minutes or until tender and bubbly. Serves four.

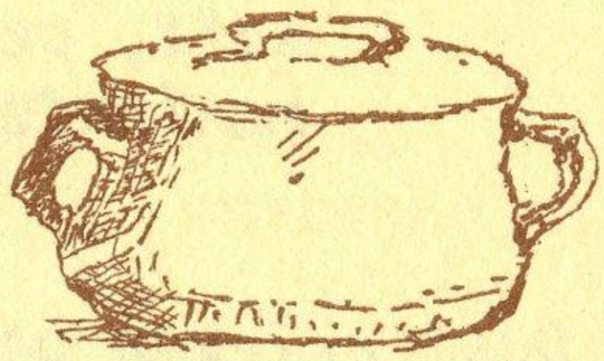
Suggested accompaniments: Wild rice with gravy from casserole and tossed salad or grapefruit, endive salad.

Ruth Kreamer

Yeast makes bread rise and it was probably found by "accident". Perhaps the King's baker in Egypt made dough, forgot about it and wild yeast cells settled on it. When the dough was baked it rose high and light. Luckily that baker must have saved a portion of the dough, mixed it with a new batch and thus the "accident" was a success, resulting in an improved bread. Loaves of Egyptian bread, baked thousands of years ago, have been found and are now in museums.

Turkey or Chicken Casserole

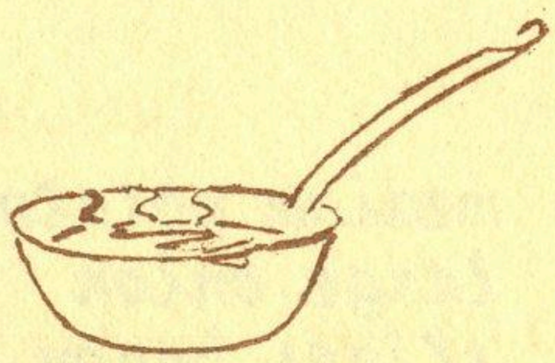
1/4	lb. butter
1	small onion, finely chopped
1/2	lb. mushrooms, thinly sliced
1	green pepper, chopped, small
1/2	cup celery, finely chopped
1/4	cup flour
1-1/2	cups milk
1/2	cup heavy cream
1/4	tsp. poultry seasoning
1/8	tsp. cayenne pepper
2	cups diced, cooked turkey or chicken
2	eggs, hard-boiled, sliced
1-1/2	cups cooked rice
1	cup sharp Cheddar cheese, grated
	salt & pepper



Melt half the butter and cook onion, mushrooms, green pepper and celery until mushrooms give up most of their liquid and most of this liquid evaporates. Heat remaining butter in saucepan and stir in flour, using wire wisk. Add milk and cream, stirring vigorously with wisk. Add salt, pepper and poultry seasoning and cayenne. Gently fold in the vegetable mixture, the hard cooked egg slices and the chicken. Spoon the rice into a two quart buttered casserole and pour in the chicken mixture. Sprinkle with grated cheese and bake for 30 minutes at 350°. Serves six.

Grace Hedges

Beef Casserole



1 lb. ground beef
1/4 cup chopped onion
1 8 ounce can stewed tomatoes
1 10-3/4 oz. can condensed tomato soup
2 tsps. salt
1 cup dairy sour cream
1 3 oz. pkg. cream cheese
5 ounces Mafalde (thin Lasagne noodles) or medium noodles

Brown meat and onions in skillet until lightly browned. Drain off fat. Stir in tomatoes, tomato soup and salt and simmer 5-10 minutes. Blend in sour cream and softened cream cheese. Stir in the cooked and drained noodles. Turn into 2 quart casserole. Bake covered at 350° for 30-35 minutes. Garnish with slices of fresh tomatoes and parsley. Serves 4-6.

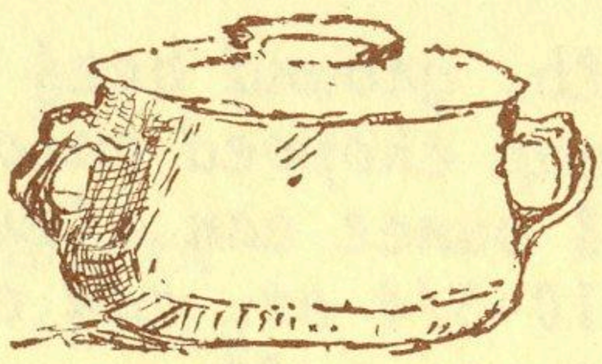
Peg Sprague

"How to Wash Blankets"

Pour into a tub, half a pint of household ammonia and lay blanket over it. Cover immediately with warm water. This sends the fumes of ammonia through the blanket and loosens the dirt. The blanket should be stirred about with a stick and pressed until all the dirt seems to be in the water; then rinse in a tub of clear water of the same temperature as first. Run lightly through a wringer and hang out to dry. (And for housewives and laundresses without the good fortune to possess wringers, the wringing was done with "elbow grease").

Fire Island "Starve to Death"

6 medium potatoes, peeled
1 large onion
6 slices bacon
salt & pepper
flour, milk



Cut bacon into 1/2" strips and fry until brown. Drain on brown paper. Grease a casserole with bacon drippings. Slice a layer of potatoes and onion, sprinkle with 1 tbsp. of flour and bacon pieces, salt and pepper. Continue with layers until all ingredients are used. Cover with milk and bake in 350° oven until potatoes are soft.

Recipe may be modernized by using "Bacos" instead of bacon and 1 can mushroom or celery soup (diluted) instead of milk. Serves four.

Jean Ayres Wardley

Quick and Easy Oven Dish

Macaroni, cooked
Onions, sliced
Chop meat, browned

Can tomatoes
Grated cheese
Green peppers, sliced

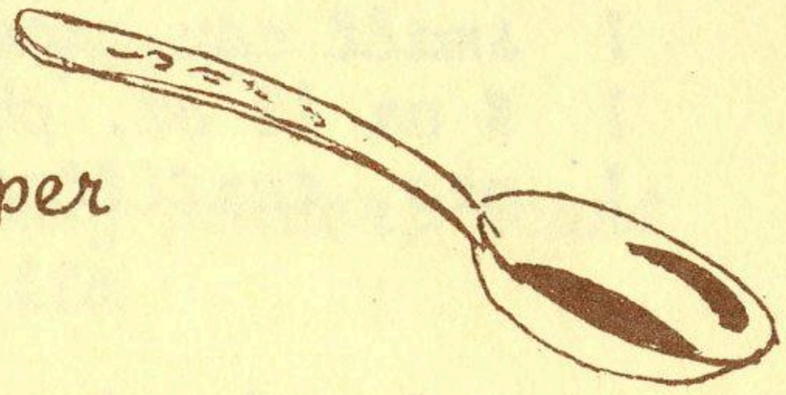
In a casserole, layer the cooked macaroni, add a layer of onions, a layer of browned chop meat, a layer of green peppers, add a can of tomatoes and top with grated cheese. Bake about 1-1/2 hours at 375°.

Ruth Green Smith

Country Pie

Crust

1/2 cup Hunt's tomato sauce
1/2 cup bread crumbs
1 lb. ground beef
1/4 cup chopped onion
1/4 cup chopped green pepper
1-1/2 tsps. salt
1/8 tsp. pepper
1/8 tsp. oregano

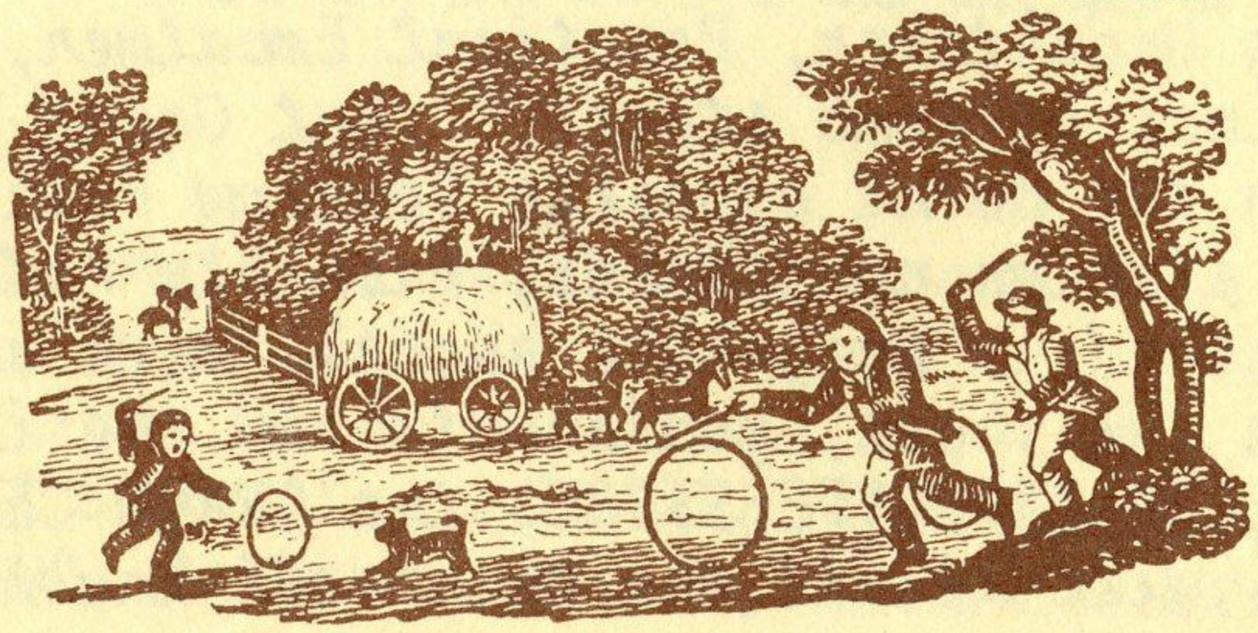


Filling

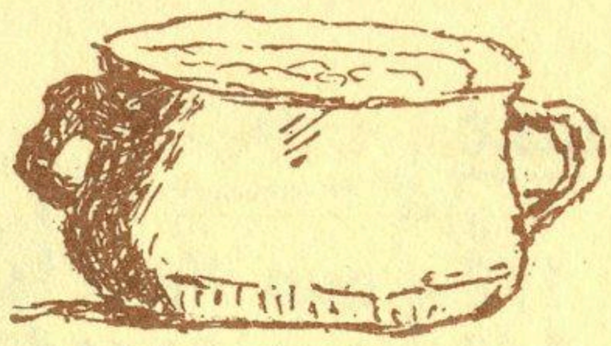
1-1/3 cups Minute Rice
1-1/2 cups Hunt's tomato sauce
1/2 tsp. salt
1 cup water
1 cup grated Cheddar cheese

Combine all ingredients for crust and mix well. Pat the meat mixture into the bottom and sides of a greased 9" pie plate. Combine all ingredients for the filling, except for 1/2 cup grated cheese. Spoon rice mixture into meat shell. Cover with aluminum foil, bake at 350° for 25 mins. Uncover, top with remaining cheese. Bake uncovered 10-15 minutes. Makes 5 or 6 servings.

Alice Sillery



Green Chili Casserole



1-1/2 cups water
1 lb. ground beef
1 can tomato soup
1 medium onion, chopped
1 small can green chili, chopped
1 8 or 12 oz. pkg. cheddar cheese
1 pkg. tortillas (12), torn in pieces

Brown meat and onion in pan. Place tortillas, cheese, meat and chili in layers in 2-1/2 qt. casserole. Mix soup and water, pour over mixture. Bake at 350° for 45 minutes. Serves 5.

When we lived in Albuquerque, New Mexico for a year in 1965, we enjoyed the Spanish and Mexican heritage of the food.

Lynne Dougherty Cook

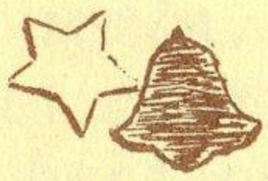
Among the ads in the "Sayville Cook Book" put out by the Congregational Church in 1889 was one featuring a product of the Italian Honey Bee, from Albert Payne of Bayport. William LeCluse offered Harness from $10 up, horse boots and fly nets, etc. The only name still around town, though many of the buildings still remain, is "C. L. Raynor, General Furnishing Undertaker, Practical Embalmer, agent for all kinds of tomb stones." But Grand Central, located on the point opposite Sparrow Park, where a service station now stands, probably had the best and boldest ad..."To insure success with all the recipes in this book, you should buy the ingredients at SAYVILLE'S FAVORITE STORE, the GRAND CENTRAL. Old timers will recall the then well-known emporium.

Double Layer Cookies

Bottom Layer:

1-1/2 cups flour
1/2 cup butter
1 cup brown sugar
2 egg yolks
2 tsps. baking powder, scant
1/2 tsp. vanilla

Top Layer:



2 egg whites, beaten stiff
1 cup brown sugar
1 cup nut meats, broken
1/2 tsp. vanilla

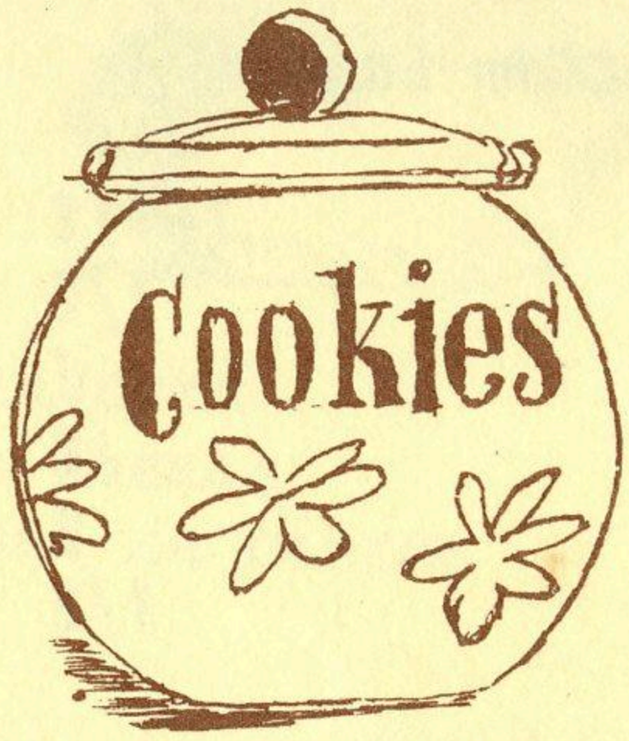
Cream butter and sugar, add egg yolks, mix well. Add flour sifted with baking powder. Add vanilla. Spread in greased baking pan. Mix together the ingredients for the top layer, cover layer in pan and bake for 30 minutes at 350°. Cut in squares.

This recipe was given to me years ago by Mrs. Graham, sister of Dr. Grover Silliman.

Viola Green Pavlik

At the same time Willet Green and John Edwards bought "Sayville" in 1786 from the original Nicoll grant, John Green purchased the tract now known as West Sayville, starting with Green's Creek at the east, to Morris Brook, at the west.

Crisp Oatmeal Cookies
(family size)



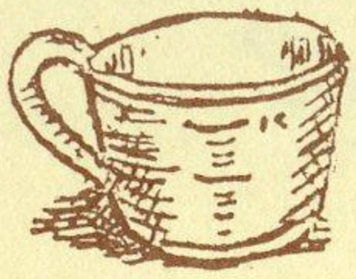
2 eggs
1 tsp. salt
1 tsp. soda
1-1/2 cups flour
1 cup raisins
2 tbsps. water
3 cups oatmeal
1-1/2 tsps. vanilla
1 cup shortening
1 pkg. chocolate chips
1 cup each, brown & white sugar

Cream shortening and sugar thoroughly. Add eggs and beat well. Sift together dry ingredients. Add oatmeal. Add alternately to first mixture with water and flavoring. Add chocolate chips and raisins. Drop on lightly greased cookie sheet and bake for 10 minutes or until browned in 400° oven.

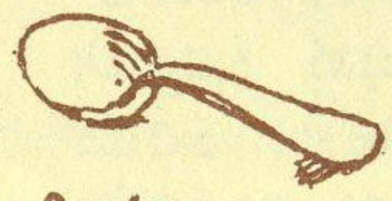
Mrs. Mary Downs

Contrary to popular belief, the first Hollanders settled in what is now Oakdale, not West Sayville. By the mid-1800's however, a Dutch community was well established in what is now West Sayville. Until recent years it was a unique closely-knit Holland-Dutch village, with oystering, clamming and fishing its principal means of livelihood long after surrounding communities had added other industries also.

Kentucky Colonels

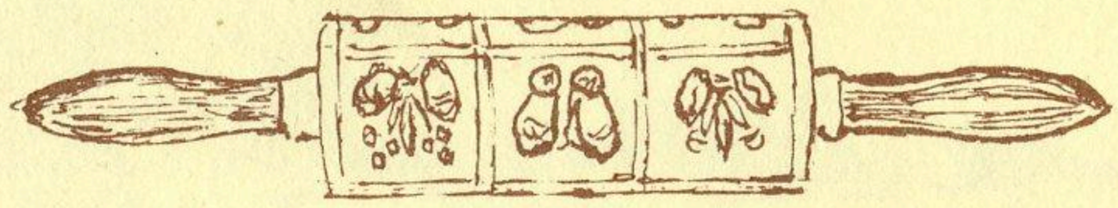


1 lb. confectioner's sugar
5 tbsps. sweet butter
1/2 cup pecans
2 ounces Bourbon
Baker's Dot or Dipping chocolate



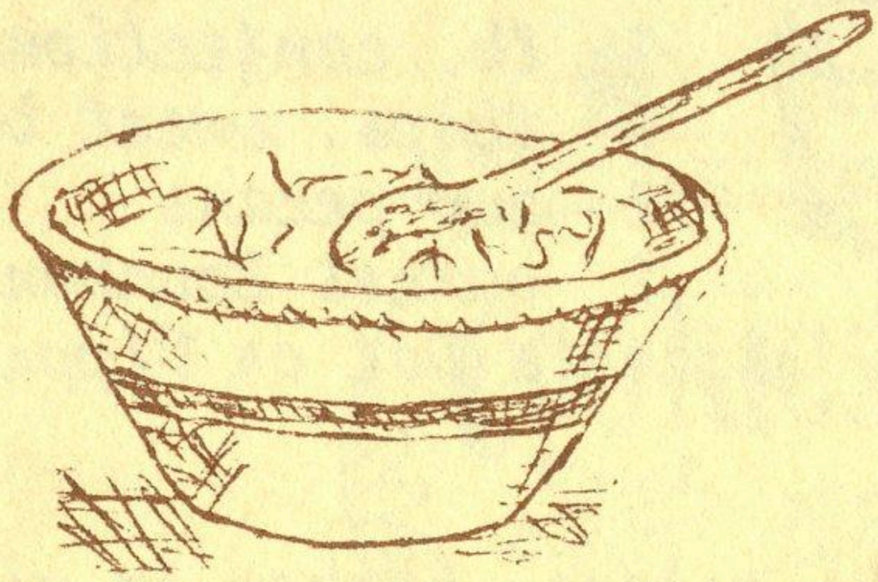
Add the pecans, broken in pieces to the two ounces of Bourbon and let soak for two hours. Cream the butter and sugar, add the nuts and Bourbon slowly. Refrigerate until cold. Roll into balls, refrigerate again. Melt Baker's Dot chocolate or the dipping chocolate over warm water. Do not let water boil or touch top pan. Pour out on cool surface, marble if possible, when of right consistency, roll candy balls in chocolate. Refrigerate again. If the chocolate hardens too much, add small amount of cocoa butter.

Helen Albrecht



Isaac Henry Green told this story to his children, Ralph and Lila, descendants of Willet Green, about the Green Inn which stood on the main road just east of where Rollstone Avenue is today. When news that some British soldiers had come through the inlet and landed on the shore reached Aunt Polly at the inn, she hid her gold coins under each bedpost on the floor. The soldiers demanded to be fed and searched the inn and barn from top to bottom. After their departure, Aunt Polly hurried upstairs, only to find her precious gold coins gone.

Molasses Drop Cookies



2 eggs
1 tsp. salt
2 cups sugar
1 tbsp. soda
1 cup raisins
1 cup molasses
1 cup sour milk
1 cup shortening
6 cups sifted flour
1 tbsp. each, cinnamon & ginger

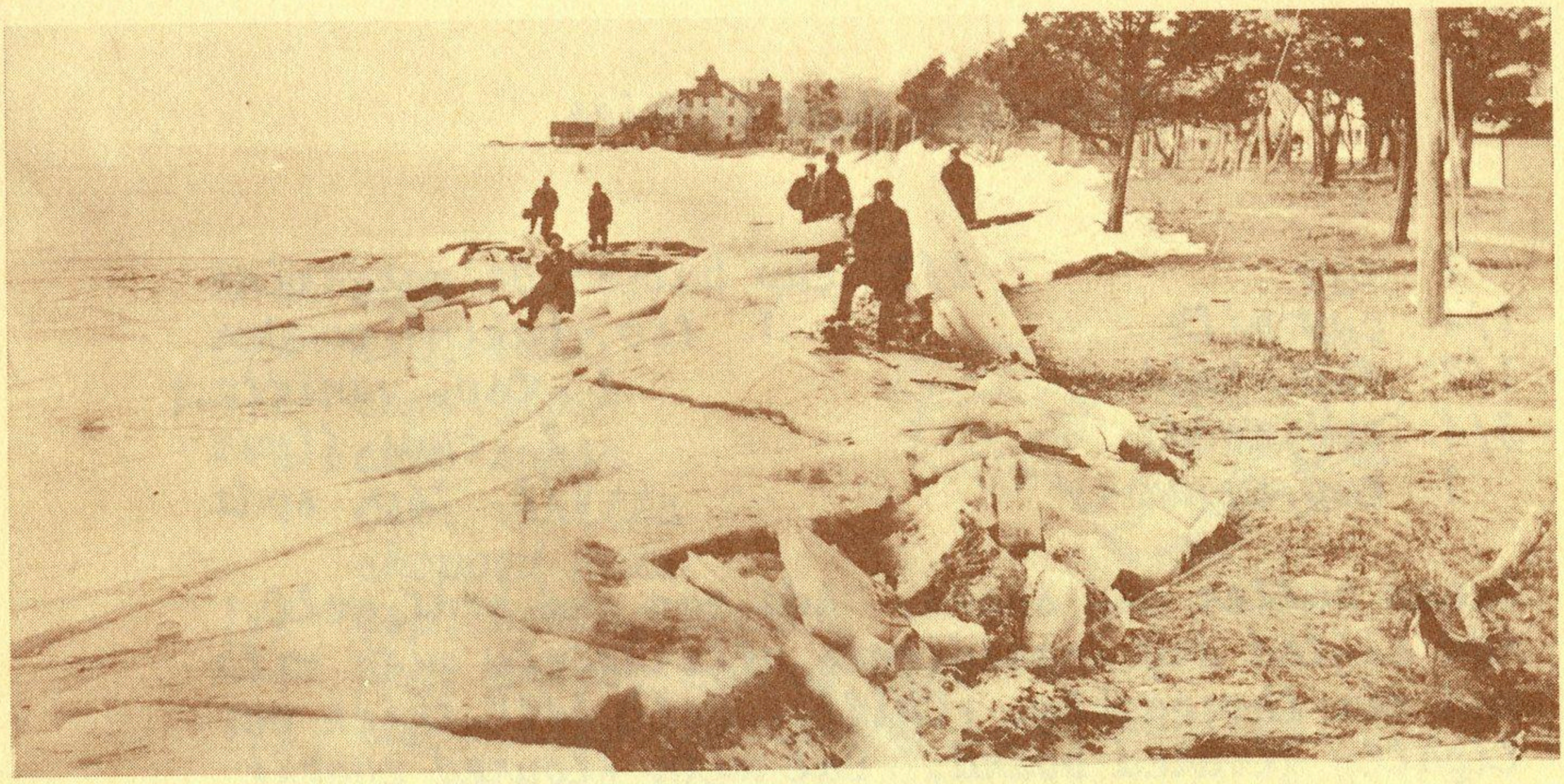
Cream sugar and shortening. Add eggs, mix well. Add molasses and beat thoroughly. Sift dry ingredients together and add alternately to first mixture with sour milk. Add raisins last. Drop by heaping tsps. on greased cookie sheet. Bake at 350° for 10-15 minutes.

Mrs. Ella E. Wells

West Sayville adopted its present name on May 13, 1891, at a meeting held in Dingman Van Popering's store, on the site of the present day fire house. Edward Edwards Sr. was chairman, J. E. Rudolph, secretary. The village had been called Tuckertown and Greenville, after early families who had settled there. After much discussion, West Sayville was decided upon as THE name.

Not only was the Benevolent Society of West Sayville known as De Hollandsche Hulp Vereeniging, in 1890, but West Sayville was still called Greenville at that time.

BEFORE AND AFTER



The ice was thick in early 1893 on Great South Bay, looking west from foot of Edwards Avenue, Sayville, the large building in background renowned South Bay House, where Candee Avenue Apartments stand today.

Anderson-O'Brien Photo

The ice still comes, as in this 1967 scene, same place looking east, with Shoreham Pool and Hotel to left, then Port O'Call and former Yacht Club building.

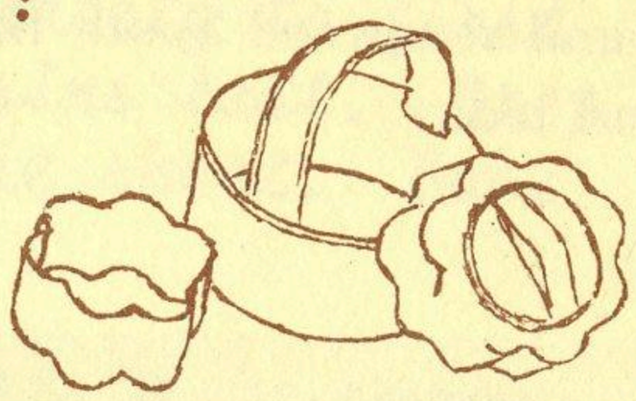
R. D. Photo

Chocolate Mint Cookies

1	egg
1/4	cup milk
1/2	tsp. salt
3/4	cup cocoa
1	cup sugar
2/3	cup butter or margarine
1	tsp. baking powder
1	tsp. vanilla
2	cups flour
1/2	tsp. soda

Cream butter and sugar. Add egg and beat well. Add sifted dry ingredients alternately with milk and mix thoroughly. Chill. Roll 1/8" thick on lightly floured board. Cut with floured cookie cutters. Bake on greased cookie sheet in 350° oven for 8 minutes. Cookies are good put together with Mint Filling made as follows:

1/2	cup confectioner's sugar
3-4	tsps. light cream
2	drops peppermint extract
	salt



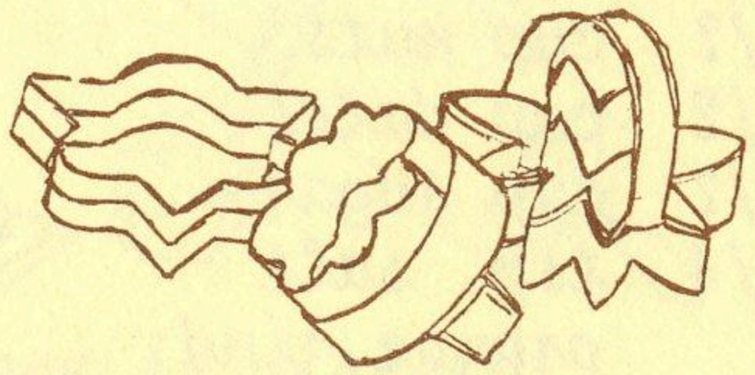
Combine sugar, salt, extract and light cream. Beat until of spreading consistency. Sprinkling filling with crushed peppermint stick candy is good. Makes about 4 dozen single or 2 dozen double cookies.

Jule Mitchell has a collection of 700 cookie cutters from hundred-year old wooden and tin to bright new plastic or aluminum, bought or made locally and from many states and countries. She uses them too. Sharing one of her many fine recipes, she says, "Catering to the ever-popular chocolate flavoring, here's a good recipe for rolling and cutting cookies. They're good with or without the mint filling".

Mrs. Edward Mitchell

I feel sorry for the folks, whoever they are,
Who live in a house where there's no cookie jar.

Date Dainties



4 eggs
3/4 tsp. salt
1-1/2 cups flour
2 cups sugar
1 tsp. vanilla
chopped nuts
1/2 tsp. baking powder
1 pkg. dates, cut up fine
1/2 cup melted shortening (part butter)

Beat sugar and eggs together. Add melted shortening. Add vanilla and sifted dry ingredients. Fold in chopped nuts and dates. Pour into greased large rectangular cake pan. Bake for 35 minutes at 350°. Cool. Cut. Roll in confectioner's sugar.

Mrs. Virginia Wines

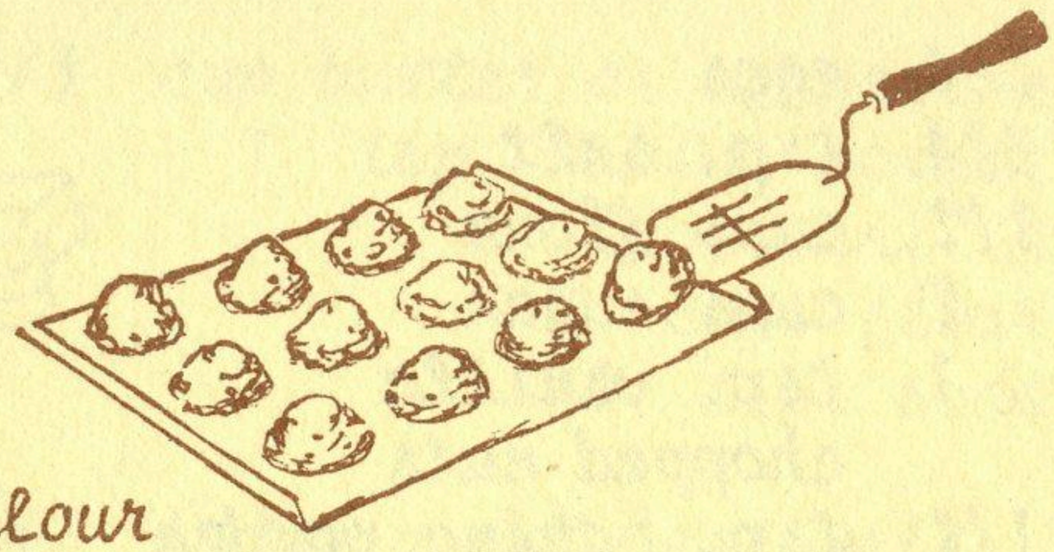
Mother's Influence

I took a piece of plastic clay
And idly fashioned it one day,
And as my fingers pressed it still,
It moved and yielded at my will.
I came again when days were past,
The form I gave it still it bore,
But I could change that form no more.

I took a piece of living clay,
And gently formed it day by day,
And molded with my power and art,
A young child's soft and yielding heart.
I came again when days were gone,
It was a man I looked upon,
He still that early impress bore
And I could change it nevermore.

Contributed by Marie Wolling
author unknown

Cran-Date Bars



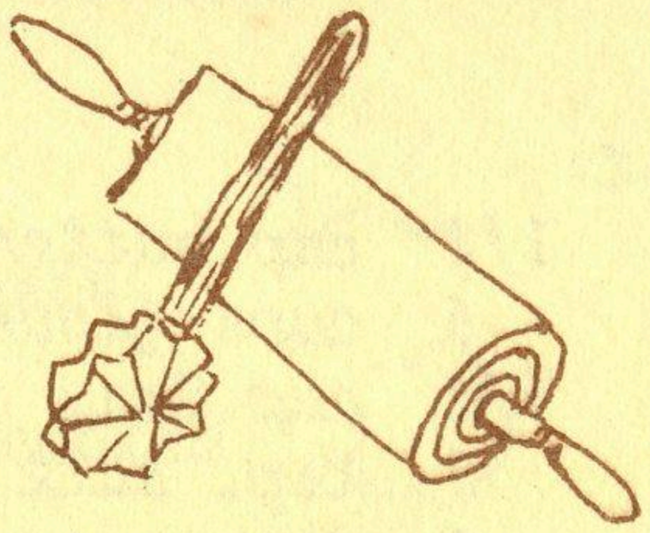
2 eggs
1/2 cup nuts
1/2 cup dates
1/2 cup sugar
1/4 tsp. salt
orange rind
1-1/4 cups sifted flour
1/4 teaspoon cinnamon
3/4 cup lt. brown sugar
1 cup fresh cranberries
1 teaspoon baking powder

Halve the cranberries, or if large, cut in quarters. Cut up dates and chop nut meats. Grate orange, reserve juice. Beat eggs and sugar together until light and fluffy. Sift together dry ingredients and add to egg mixture. Stir in cranberries, dates and nuts and the grated rind. Bake in greased 9 inch pan at 350° for 40 minutes. Remove from oven and brush with glaze of 1/2 cup confectioner's sugar and 1 tbsp. orange juice. When cool, cut in bars. Store in tightly covered tin.

Mrs. H. Totland

Jacob Ockers, the "Oyster King", began oystering at the age of eight on a schooner with his father. By the time he was seventeen, he had his own boat and brought back a load of oysters from James River, Virginia. Jacob was born in 1847 in Holland. His only daughter, Louise, of Oakdale, a charter member of Sayville Historical Society, passed away in 1970.

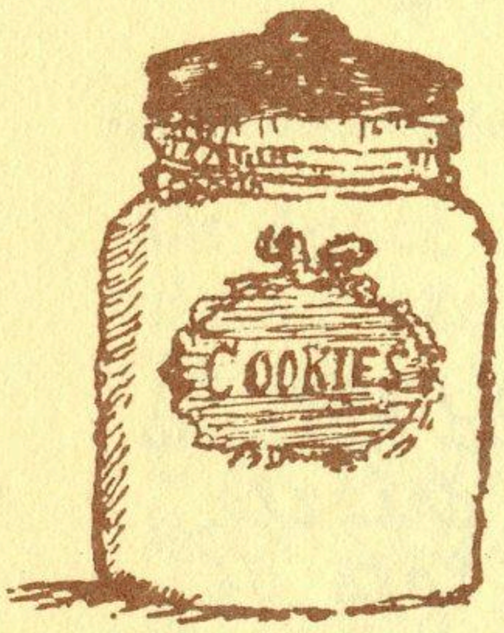
Kruscieki



1-1/4 tsps. baking powder
2-1/3 cups sifted flour
1/2 cup sugar
2 eggs
1 tsp. salt
1 tsp. orange extract
1 tsp. melted butter (more if desired)

Beat eggs, add sugar, extract and butter, gradually add flour, sifted with salt and baking powder. Roll dough out very thin, less than 1/8". Using pastry wheel, cut into oblongs. In center of oblong, make slits, using pastry wheel. Deep fry in melted Crisco. Twist loose strips as you drop into hot fat. Fry until light golden brown on both sides. (After strip rises to top of fat, edges will become brown. Flip strip over to brown on other side.) Drain on brown paper and sprinkle with powdered sugar.

Helen Lux Zajicek



Meltaway Cookies

1 tsp. vanilla
1/4 tsp. salt
1 cup butter or margarine
2-1/4 cups cake flour
1/2 cup confectioners' sugar

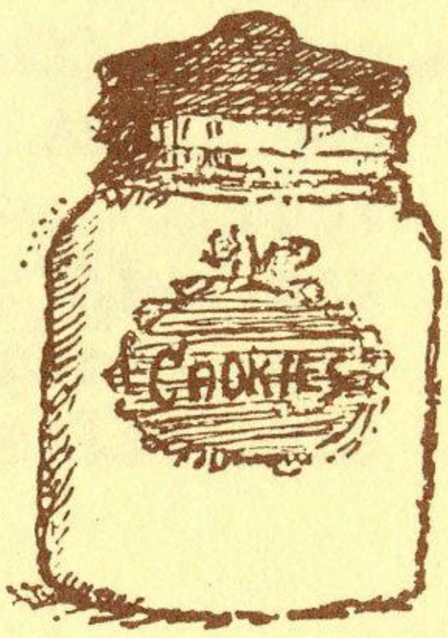
Heat oven to 400°. Mix butter, sifted sugar and vanilla thoroughly. Sift flour and salt together, blend into shortening mixture. Drop by teaspoonfuls on ungreased baking sheet. Bake about eight minutes, until set but not brown. While warm, dip or roll in confectioners' sugar.

Viola Lux Guerrera

Raisin Logs

Crust:

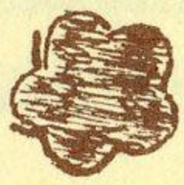
1/2	cup butter
6	cups flour
1/2	cup Spry or Crisco
1	tsp. salt
6	tbsps. sugar
3	tsps. baking powder
4	eggs
1/2	cup milk



Cream shortening and sugar together, add eggs and milk and add dry ingredients, sifted together. Cut into 6 portions. Roll out dough as for a jelly roll. Fill with following:

Filling:

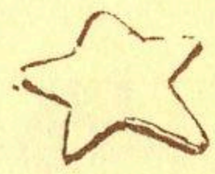
2	boxes raisins
	honey
2	lbs. walnuts, chopped
	cinnamon
	sugar
	butter



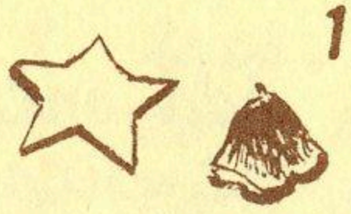
Run hot water over raisins, drain. Spread raisins on rolled out dough, cover with walnuts, drizzle on about 3 heaping tablespoons of honey, lots of cinnamon, about 3 tablespoons of sugar and dot with butter. Roll up log, pinch edges. Brush with milk. Bake until golden brown, about 45 minutes at 375°. When logs are nearly baked baste with honey that has leaked out.

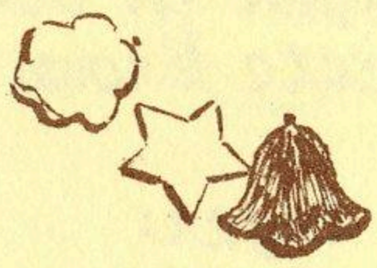
Marie Tagliavia

Grandma's Molasses Cookies



1 cup molasses
1 cup brown sugar
1 cup Crisco
1/2 cup coffee, cooled
1 egg
2 tsps. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. ginger
5-6 cups flour





Cream brown sugar and Crisco, add molasses and egg. When mixed, add coffee. Mix together all sifted dry ingredients and add to molasses mixture. Roll on floured board, cut into desired shapes. Put a raisin in center of each cookie, if desired. Bake for 12 minutes at 375°.

Clara Overton

On April 22, 1790, President George Washington's dairy stated, "About eight o'clock we left Mr. Thompson's house, halted awhile at one Green's..." this being William Green's home on the corner of Main Street and Cherry Avenue, the same house now occupied by John Bates and his sister Jessie, descendants of the original Green family settlers.

The True Holland Reformed Church of Greenville was built in 1878 on Atlantic Avenue. Its name later shortened to Christian Reformed, the town re-named West Sayville, a new church was built on Rollstone Avenue in 1967, with the Gospel Community congregation purchasing the original church.

Three layer cookies

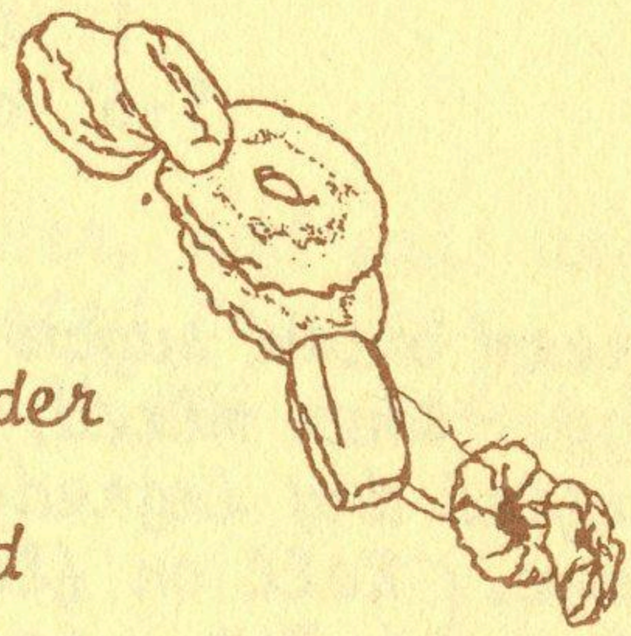
Crust:

1/2	cup butter
1	cup flour
1/2	egg white, unbeaten

Work butter into flour until smooth. Add only enough egg white to stick together. Pat into a thin layer in bottom of a 9 x 12" pan. Bake to a delicate brown, 12 minutes, at 375°.

Middle layer:

1-1/2	cups brown sugar
2	eggs, beaten
2	tbsps. flour
1/4	tsp. baking powder
1/2	tsp. salt
1	cup nuts, chopped
1/2	cup coconut
1	tsp. vanilla



Mix sugar and beaten eggs. Add dry ingredients sifted together. Add nuts, coconut and vanilla. Spread thinly over crust. Bake for 20 minutes at 375°. When cool, ice with:

Top layer:

1-1/2	cups confectioner's sugar
2	tbsps. orange juice
1	tbsp. lemon juice
2	tbsps. butter

Cream together and spread on top of baked cookies. Cut into squares.

Helen Redlein

Snickerdoodies

1-1/2 cups sugar
1 cup soft shortening (part butter)
2 eggs
2-1/4 cups sifted all-purpose flour
2 tsps. cream of tartar
1 tsp. soda
1/4 tsp. salt
2 tbsps. sugar
2 tsps. cinnamon

Mix thoroughly the shortening, sugar and eggs. Sift together the dry ingredients and stir into egg mixture. Form dough into balls the size of a walnut. Roll in sugar and cinnamon mixture. Place about two inches apart on ungreased baking sheet. Bake 12-15 minutes at 400°. Makes about five dozen.

Jane Skidmore

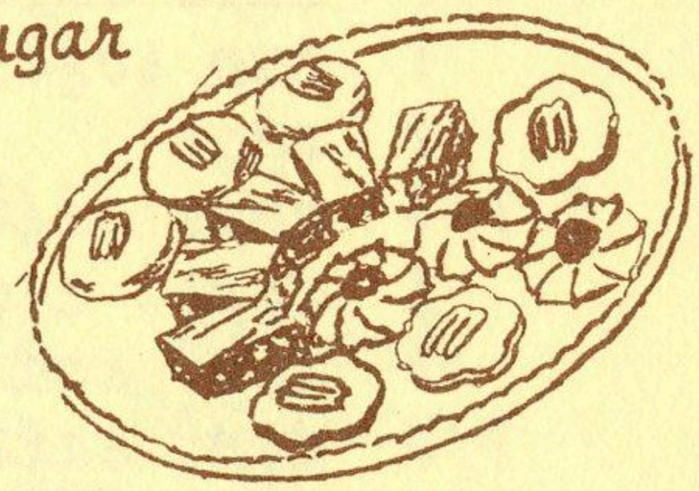
Crescents

2 cups flour
1 cup butter
1 cup ground almonds
1/2 cup confectioners sugar
1/8 tsp. salt
1 tsp. vanilla

Cream butter and sifted confectioners' sugar until very creamy. Add flour, sifted with salt. Mix in almonds and vanilla. Pinch off small balls of the dough, roll into thin fingers, form in crescent shape and place on ungreased cookie sheets. Bake 10-12 minutes in 375° oven. Do not brown. While warm, roll in confectioner's sugar.

Judith Mussler Gamble

Gum Drop Cookies

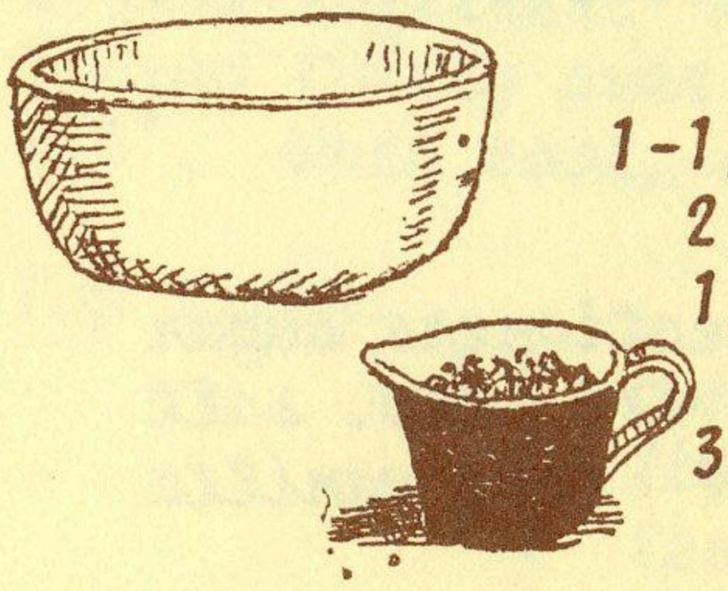


4 eggs
2 cups light brown sugar
1 tsp. cinnamon
1 tsp. baking powder
1 tbsp. cold water
1/3 cup chopped nuts
2 cups flour
1/8 tsp. salt
1 cup cut gum drops (no black)

Beat eggs until thick and foamy. Add sugar and water. Mix dry ingredients, add to eggs. Add nuts and candy. Grease pan well. Spread dough 1/2" thick. Bake at 350° for 12-15 minutes. Cut in squares.

Mary E. Pierz

Date and Nut Squares

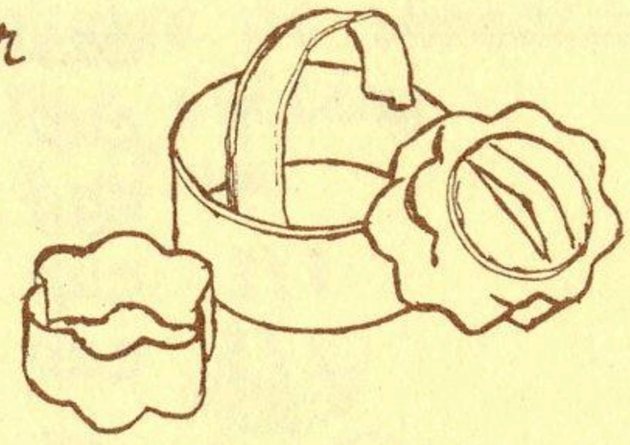


1-1/3 tsps. vinegar
2/3 cup sifted flour
1/2 tsp. soda
3 eggs, well beaten
3/4 cup sugar
1 cup dates, finely cut
1 cup nuts, coarsely cut

Sift flour once, add soda and sift together three times. Add sugar slowly to eggs, beat until light and thick. Add dates and nuts, then vinegar. Blend well. Add flour and stir until smooth. Turn into 9 x 14" well greased pan and bake at 350° for 25 minutes.

Margaret Glaser

Soft Sugar Cookies



3-1/2 cups flour
2 tsps. cream of tartar
1 tsp. baking soda
1/4 tsp. salt
1 tsp. vanilla
1 egg
1/2 cup milk
1 cup sugar
1/2 cup shortening (half butter & half Spry)
nutmeg, grated from whole nutmeg, about 1/8-1/4 tsp.

Cream sugar and shortening. Add egg, add dry ingredients, sifted together, alternately with milk. Add vanilla. Roll to about 1/4" thickness. Dough should be slightly sticky and a well floured board should be used but do not let dough get too stiff from flour or do not roll too much. Cut and sprinkle with granulated sugar. Bake 6-8 minutes at 375°-400°. Makes about 4-5 dozen. This recipe can be used for filled cookies and will make about 3 dozen.

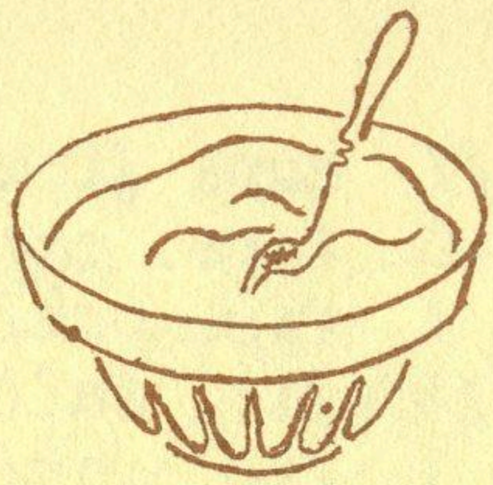
Mincemeat filling:

Use 1/2 large jar mincemeat. Add 1 cup chopped walnuts. Thin with 2-3 tablespoons water, cider or brandy. Add 1 tablespoon flour. Cook slightly until thick enough to place on cookies with a teaspoon. Cover and seal edges with fork. Bake 8-10 minutes at 400° until lightly browned.

Alma Gould

In 1917 it was decided to pay the janitor of the West Sayville Firehouse the sum of $10 a year, "providing that he does his duty".

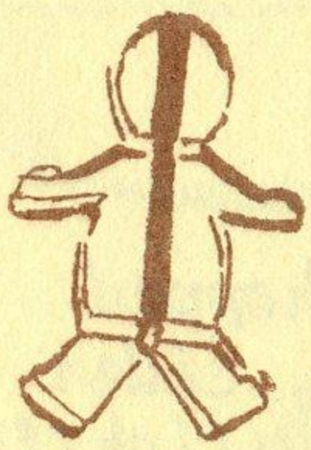
Dutch Cat Tongues



vanilla
dash salt
1 cup flour
2 egg whites
1/2 cup butter
2/3 cup powdered sugar

Stir butter with sugar, salt, vanilla until very creamy. Add egg whites and stir until mixture is smooth. Blend flour in gradually. Force batter through pastry bag, fitted with small plain tube, onto buttered and floured baking sheet, making tiny strips, about 2" long and pencil thick. Bake at 350° until edges are light brown, about 6 mins. Take off baking sheets immediately and lay flat to cool. Makes 4 dozen.

St. Nikolaas Koekjes
(Santa Claus Cookies)



2 cups Crisco
2 cups sugar
4 cups all-purpose flour
8 tsps. cinnamon
2 tsps. nutmeg
2 tsps. cloves
1/2 cup sour milk with
1/2 tsp. baking soda

Mix ingredients and knead into loaf. Set away overnight. Cut in thin slices and bake in 400° oven for approximately 10 minutes.

Cornelia Jonker Barton

Pudding Brownies

1 pkg. (4 oz.) chocolate fudge or chocolate pudding & pie filling
1/2 cup unsifted all-purpose flour
1/4 tsp. baking powder
1/3 cup butter
2/3 cup sugar
2 eggs
1 tsp. vanilla
1/2 cup chopped walnuts

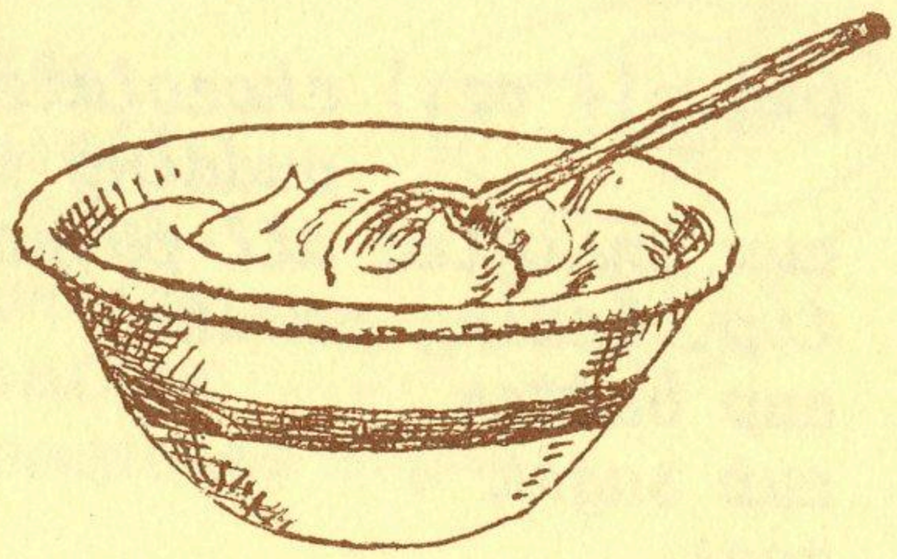
Combine pudding mix, flour and baking powder. Mix well. Melt butter, remove from heat, add sugar. Beat in eggs, one at a time. Blend in vanilla and pudding mixture. Stir in nuts. Spread in greased 8" square pan. Bake at 350° for 35 minutes. Cool in pan and cut into 18 bars.

Before cutting brownies they can be iced with your favorite frosting.

Gail Hodgson

West Sayville's first church, the Dutch Reformed, was built in 1866 or 67 on land that cost $200. It was a simple wooden church of rural American design. It still stands today on the same plot but has been moved forward to the sidewalk, the home of Mr. & Mrs. Charles Peppard, their moving business and the 1866 Country Store. Mr. Peppard's grandfather Emerson purchased it in 1908 for his moving business. A new Dutch Reformed Church was built on Cherry Avenue in 1908. The elders of the church put down insuring the new building against fire, feeling that such action would suggest a distrust in God. The church burned in 1933. Another was erected the next year, with the dedication services led by the Reverend Joldersma.

Molasses Cookies

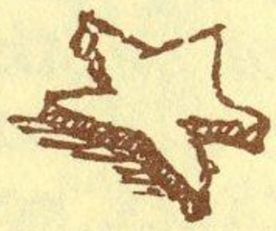


1 cup sugar
3/4 cup butter
1 egg, small
1/4 cup molasses
2 cups sifted flour
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger

Cream shortening and sugar. Beat in egg, add the molasses and sifted dry ingredients. Roll into 1" or larger balls. Dip into sugar. Place on baking sheet 2" apart. Bake at 375° about 15 minutes. Makes 2-1/2 dozen.

Frances Edwards

Humdingers



1 stick margarine
1 cup chopped nuts
1 cup chopped dates
1 cup sugar
1 tsp. vanilla
pinch of salt
1-1/2 cups Rice Krispies

Cook margarine, nuts, dates, sugar, salt and vanilla in top of double boiler for 8 minutes, stirring constantly. Remove from heat, stir in Rice Krispies. Drop by teaspoon on wax paper and shape into balls. Roll in confectioner's sugar.

Alice Larrabee

Fancy Butter Cookies

1/2 lb. salt butter
1/2 cup sugar
2 egg yolks
2 cups flour
1 tsp. vanilla

Cream butter and sugar, add egg yolks and mix. Add vanilla, then flour. Makes a stiff dough. Roll 1/2 tsp. of dough into a ball. Place on greased cookie sheet, 1" apart. Dip finger into water and put an indentation in the center of each cookie. Place drop of jam, chocolate chip, nut or cherry in the center of each cookie. Bake for 10 minutes at 375°.

I believe children will enjoy helping Mother indent and fill the cookies; at least I know I did when I was little.

Mrs. Richard Barthelmess

Orange Coconut Balls

1 box vanilla wafers (13 oz.) crushed.
1 cup powdered sugar
1 cup coconut
1 can concentrated orange juice

Thaw orange juice, do not dilute. Mix all ingredients together, form into one inch balls, roll in powdered sugar. Store in refrigerator.

Mrs. John Russell

Speculaas Cookies

1/4 lb. butter
7 tbsps. brown sugar
dash salt
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves
1/4 tsp. nutmeg
2 cups flour minus 2 tbsps.
1 tsp. baking powder
3 tbsps. leftover speculaas crumbs or graham cracker crumbs (optional)
2 tbsps. milk
3 ounces almonds, slivered

Cream butter with sugar, salt and spices. Spices can be adjusted to taste, as long as two teaspoons are used. If using cookie crumbs, soften them in 2 tbsps. milk and set aside. Sift flour with the baking powder. Add wet crumbs, if they are used, to the butter mixture, otherwise add milk and flour alternately. Knead well. Finely chopped almonds may be added.

If you own a "speculaas-plank" with carved cookie depressions, dust with rice flour. Press dough into forms. Turn over plank, giving it a quick, vigorous rap on baking board so cookies will drop out. Otherwise use fancy cookie cutters. Put the cookies on buttered baking sheet and bake at 300° for 20-25 minutes until brown. Cool on sheet.

Cornelia Jonker Barton

Sfinge

1 cup water
1 tbsp. butter
1 cup flour
5 eggs
1/2 shot whiskey
sifted confectioner's sugar

Bring water and butter to a boil. Add flour, 1 tsp. at a time. Beat mixture vigorously. Remove from heat. Add eggs, one at a time, beating well after each addition. Add whiskey. Heat fat to about 400°. Drop mixture by teaspoonfull and fry gently until sfinges are lightly browned. Drain on absorbent paper and dust with confectioner's sugar. Makes 3-4 dozen.

Rosalie E. Tobia

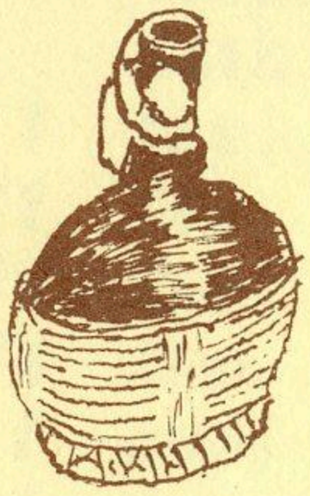
Quick Brownies

2 pkgs. (6 oz.) semi-sweet chocolate bits
1 can (14 oz.) Borden's condensed milk
2 tsps. vanilla
2 cup nuts, coarsely chopped
pinch salt

Melt chocolate in top of double boiler over hot water. Blend in condensed milk. Remove from heat and stir in other ingredients. Turn into 8 x 8 x 2 pan, greased and wax paper lined and greased again. Bake at 375° for 25 minutes. Remove from pan, remove paper. Cool and cut into 2" squares.

Virginia Marshall

God's Favors
"Bozi Milosti"



2 eggs, slightly beaten
2 cups flour
2 tbsps. cream, sweet or sour
2 tbsps. rum or heavy wine
1 tsp. salt

Mix eggs with cream and rum, add to flour and salt, stirring and kneading on a floured board until smooth. Roll out thin as for noodles, cut in diamond shapes, 3 x 3", make two 1" slits in the middle of each piece and fry in deep fat on both sides. Remove to unglazed paper and sprinkle with powdered sugar.

Elsie Hindla Stejskal

Pecan Dainties

1-1/2 cups pecans, chopped
1 cup light brown sugar
1 egg white
salt

Beat egg white with salt until soft peaks form. Add sugar in two additions, beating lightly each time. Mixture will be much thinner than meringue. Stir in nuts and drop two inches apart on greased cookie sheet. Bake 1/2 hour in 250° oven. Remove immediately.

Marion L. Hoag

Sugar Cookies

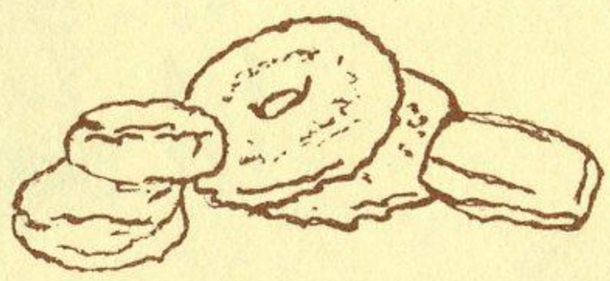
1 cup sugar
1 egg, unbeaten
2 cups sifted flour
1 tsp. baking powder
2 tbsps. milk
1/2 tsp. salt
1/2 cup shortening
1/2 tsp. baking soda

Blend together the shortening, salt and sugar. Beat in egg and milk. Stir in flour, sifted with baking powder and baking soda. Drop by rounded teaspoonfuls on lightly greased baking sheet. Grease bottom of glass and dip glass in sugar. Flatten each cookie with bottom of glass. Bake 8-10 minutes in 400° oven or until golden. Remove from sheet and cool. Yields: 3 dozen cookies.

Bill Dougherty
Chef's Club, Fall '69
Sayville Junior High

Shortbread Cookies

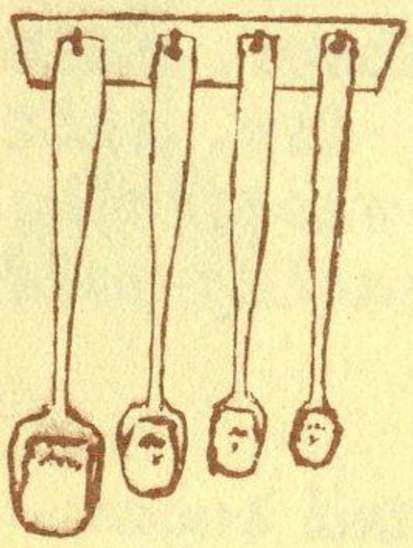
3/4 tsp. salt
1 cup butter or margarine
2 cups sifted flour
1/4 cup sugar
1 tsp. vanilla
1 cup pecans, chopped



Cream butter and sugar. Blend in remaining ingredients to a soft dough. Form rounded teaspoons of dough into balls and place on greased baking sheet. Bake for 30-40 minutes at 300°, until lightly browned. When cool, roll in confectioner's sugar.

Ione Justice

Queen Anne Sour Cream Cookies

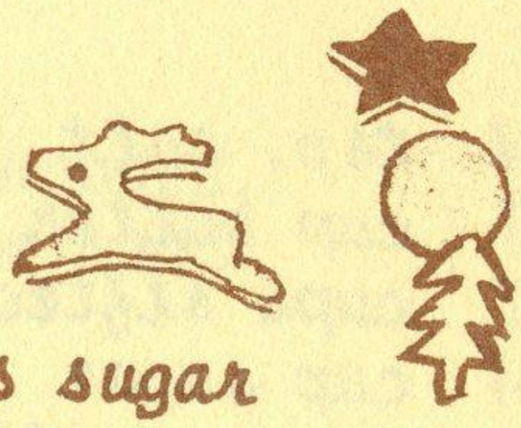


1/2 cup butter
1/2 cup sugar
2 egg yolks
1/3 cup sour cream
1/2 tsp. soda
1/4 tsp. nutmeg
1/2 tsp. vanilla
caraway seeds

Cream butter and sugar, add egg yolks mixed with sour cream and soda. Add nutmeg, caraway seeds, as desired and vanilla. Add enough flour to roll out. Roll thin, sprinkle with sugar and place a raisin in center of each. Use a cookie cutter to cut out cookies. Bake for 20 minutes at 350°.

Mrs. Edmond Smit

Christmas Cookies



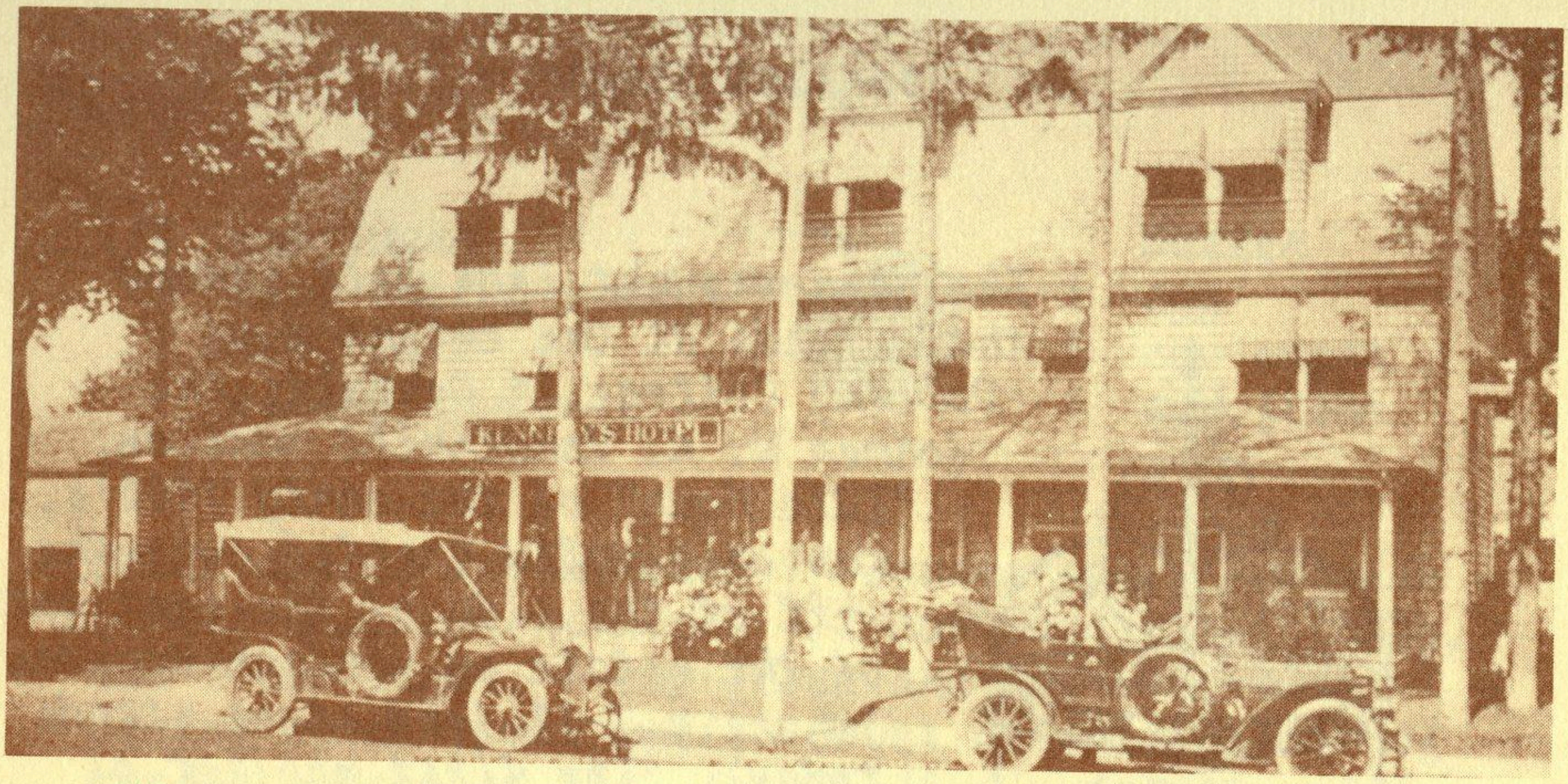
1 cup butter
2 cups flour
1/4 tsp. salt
1/2 cup confectioner's sugar

Cream butter, sift in sugar, beat well. Add the flour and salt. Put through cooky press and bake at 350° for 10-12 minutes.

Some of these cookies were given to us by a new family in the neighborhood in appreciation of friendly welcome and services rendered. We have been the reapers ever since.

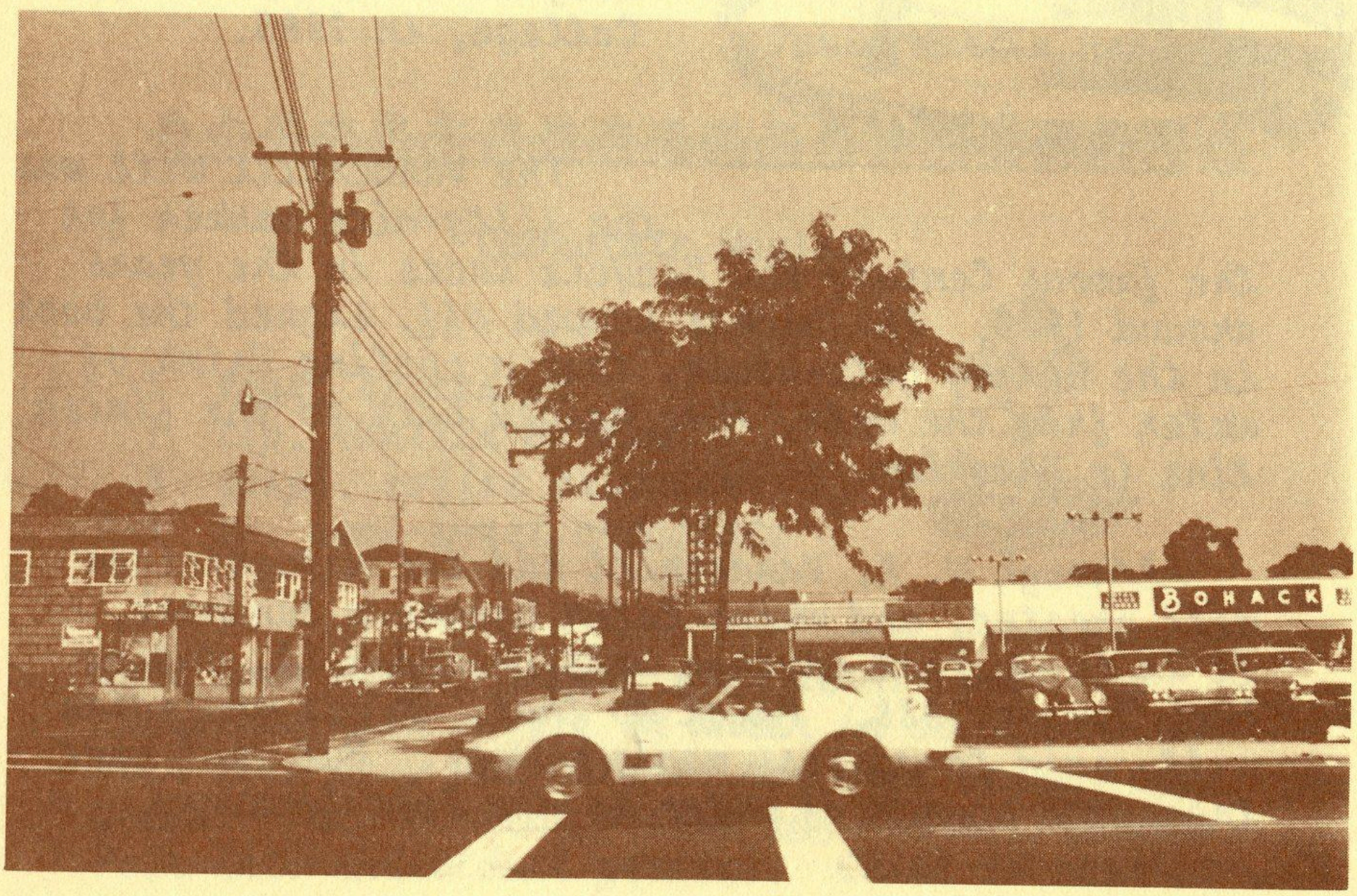
Dorothy Tame

BEFORE AND AFTER



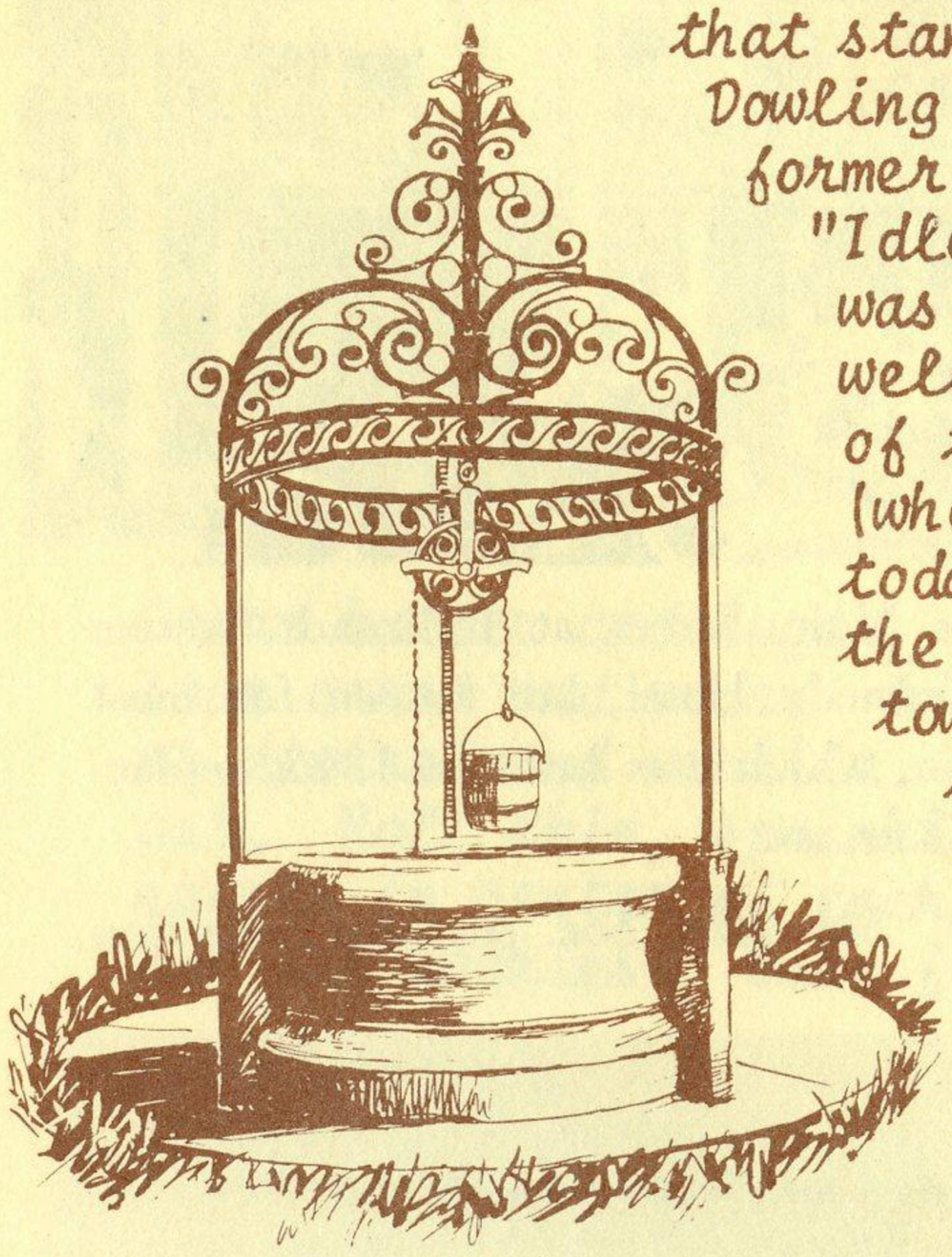
The northeast corner of Sayville's Main Street at Railroad Avenue shortly after 1906, showing the Kennedy Hotel, but known for most of its years as the Hotel Kensington, which was built in 1895, replacing the old Bedell Tavern of 1830 or so.

Say. Hist. Soc. postcard collection



The northeast corner of Sayville's Main Street at Railroad Avenue in 1970, quite different in buildings and cars. The Kensington Hotel was razed in 1954 to make room for stores and parking field.

R. D. Photo



The hand-wrought iron well canopy that stands at the entrance of Dowling College in Oakdale, the former W. K. Vanderbilt mansion, "Idle Hour" of the early 1900's, was originally erected over the well at the side of the east gate of the estate on Montauk Highway (where a 7-11 food store stands today). The first project of the Adelphi Historical Society towards preserving Oakdale's local history was to purchase the well's covering and give it to the college, originally named Adelphi-Suffolk College, in 1963.

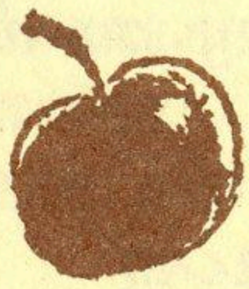
The Vanderbilt Well was the fifty-mile marker for the famous Century Run Bicycle Races in the years around 1903. The riders hopped off, signed the book in the nearby gate-house, took a cooling drink of water from the well, then headed back to the finish line in Brooklyn.

Although W. K. Vanderbilt had the wrought-iron well erected, and which later became a landmark, it is known that another well preceded it, dating back before 1888. Prior to that, it was an Indian well, said to possess magic powers. But that once treasured source of water is now lost forever.

. . . . . .

Apple Delight

1/2 cup sugar
1 tsp. baking powder
1 tsp. salt
sliced apples



butter
1 egg
1 cup sugar
1 cup flour

Slice apples in buttered 9" square pan. Dot with butter and approximately 1/2 cup sugar. Beat egg, add 1 cup sugar, 1 cup flour and the salt and baking powder, mix well. Cover entire surface of apples. Bake at 350° for 25-35 minutes or until top is browned and crisp. Serve hot or cold. Ice cream or whipped cream can be added. Serves 6-10.

Better make a double batch, it goes fast, it's so good.

Doris Martin Hartig

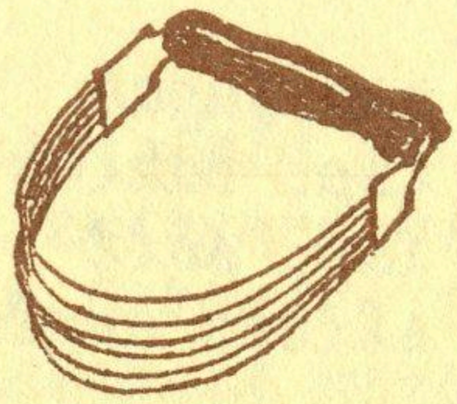
Chocolate Mousse

5 eggs, separated
1 tsp. vanilla or rum
3 tbsps. coffee or water
7-8 oz. semi-sweet chocolate

Boil some water, remove from heat. Melt the chocolate with coffee or water in double boiler over this very hot water. Add well beaten egg yolks. Fold in well beaten egg whites, flavor. Pour into individual glasses. Chill 24 hours.

Jeanne B. Obrieght
Mother of Nanette O. Wetherell

Plum Kuchen



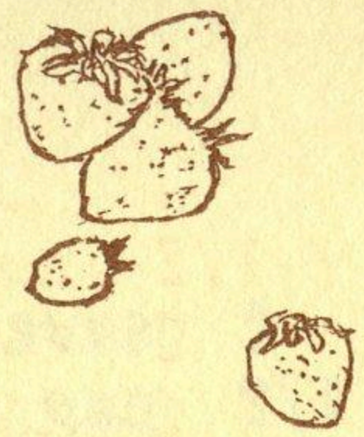
1-1/2 cups sifted flour
2 tsps. baking powder
1/2 tsp. salt
1 cup sugar
1/2 cup shortening
1 egg, beaten
1/2 cup milk
12 large plums, halved, pitted & sliced
1/2 tsp. cinnamon
3 tbsps. melted butter

Sift flour, baking powder, salt and 1/2 cup sugar into large bowl. Cut in shortening with pastry blender until mixture is crumbly; stir in egg and milk just until mixture is moist. Spread evenly in greased 9 x 9 pan. Arrange plums on top. Mix remaining 1/2 cup sugar and cinnamon together, sprinkle over plums, drizzle with the melted butter. Bake at 375° about 45 minutes or until goldenbrown. Serve warm.

Gloria Luce

When Commodore Frederick Bourne built his estate, now LaSalle Military Academy and Wm. K. Vanderbilt his "Idlehour", both in Oakdale, some of the men came from New York City to help build them in 1901-2. Warren Burr recalls some of them boarding with his folks, Seymour and Hannah Newton Burr. They got a room, a good breakfast and dinner.... plus a take-a-long lunch, for $5.00 a week!

Strawberries Romanoff

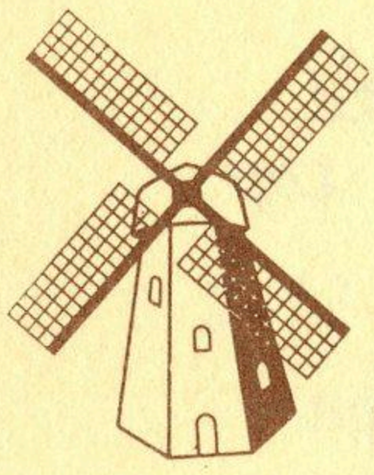


3 pints fresh strawberries or
2 pkgs. frozen strawberries
1/3 cup sugar, if fresh berries are used
1/3 cup light rum
2 cups heavy cream, sweetened with sugar and vanilla

Hull, halve and sprinkle with 1/3 cup of sugar, if using fresh berries. Marinate strawberries in rum in refrigerator for 1 hour. Whip cream with sugar and vanilla and fold marinated strawberries into cream. Serve very cold. Reserve a few berries for garnish.

This is a very easy but elegant dessert. It freezes well and may be made in larger quantities to take advantage of the local strawberry season.

Mrs. Charles Merwin Jr.



"Boerenjongens"

(Brandy and Raisins Farmer-Boys)

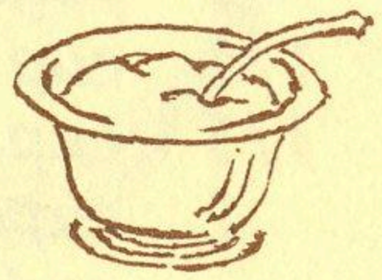
2 lbs. cluster raisins — sugar
cinnamon stick — brandy

Simmer raisins ten minutes, add small amount of sugar to suit taste, leaving cover on pan until cold. Place in glass container with cinnamon stick in center and cover with brandy.

Cornelia Jonker Barton

Eggnog Bavarian

2 envelopes (2 tbsps.) unflavored gelatin
1/2 cup cold water
1 quart dairy eggnog
32 single ladyfingers or 16 double
rum (optional)



Soften gelatin in cold water. Add about 1 cup of the eggnog, heat and stir until gelatin dissolves. Remove from heat and add remaining eggnog, mix well. Chill until partially set, 45-60 minutes. Beat with electric or rotary beater until light and fluffy. If ladyfingers are double, split lengthwise. Line bottom of 8" spring-form pan with ladyfingers, cutting to fit, line sides by standing ladyfingers on end all around. Pour in eggnog mixture. Chill until firm. Remove sides from pan.

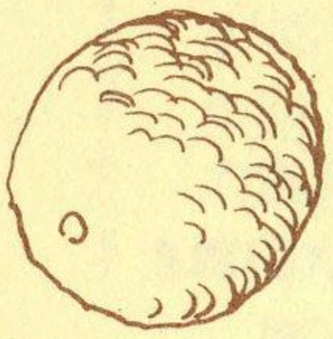
May be topped with poinsettias of candied cherries and slivered Brazil nuts or with whipped cream and a sprinkling of grated unsweetened chocolate.

Rum may be added to eggnog mixture and whipped cream tinted a pale green for holiday color, top with a sprig of holly.

Camille Lux Wilson

The historic small wooden church east of Oakdale Shopping Center was originally called "The Charlotte Church" after Queen Charlotte, wife of King George III of England. After the British quartered soldiers there during the American Revolution, the name was changed to St. John's Episcopal Church.

Orange Souffle

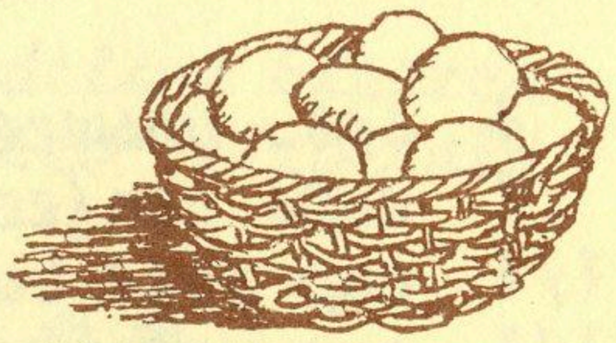


1-1/2 tsps. grated orange rind
2 pkgs. vanilla whipped dessert mix
1 cup cold water
1 cup cold fresh orange juice
1 egg white
2 tbsps. sugar

In deep narrow bowl thoroughly blend the dessert mix and cold water. Whip at high speed of mixer for two minutes. Blend in orange juice. Whip at high speed five minutes. Fold in orange rind. Beat egg white until foamy. Gradually add sugar, beating until stiff shiny peaks form. Fold into orange dessert. Spoon into 1 quart serving dish or 2-1/2 cup souffle dish which has been extended with paper collar. Chill three to four hours. Garnish with whipped cream and additional grated orange rind if desired. Serves 8-10.

Mrs. Agnes Magee

Schaum Torte



2-1/4 cups sugar
8 egg whites
1 tbsp. vinegar
flavoring
whipped cream
fresh fruit

Beat egg whites until stiff, add sugar gradually and add vinegar. Add a little flavoring. Put into an angel food pan and bake one hour in slow oven. Serve with whipped cream with or without fresh fruit. Cover first fifteen minutes.

Ione Justice

Cream Puffs

1/2 cup butter
1/4 tsp. salt
1 cup flour
1 cup boiling water
4 eggs

Melt butter in water, add flour and salt. Stir vigorously, cook stirring constantly until mixture forms ball that does not separate. Remove from heat, cool slightly and add eggs, one at a time, beating hard after each addition, until mixture is smooth. Drop by tablespoon 2" apart on a greased baking sheet. Bake 15 minutes at 450° or 25 mins. at 325°. Makes 18.

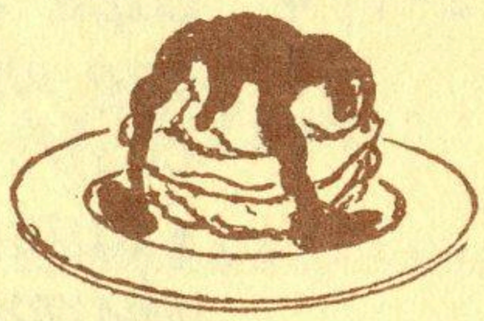
Filling

1 cup heavy cream
1 cup granulated sugar
3 eggs
1/8 tsp. salt
1/2 cup flour
1-1/2 tsps. vanilla
3 cups milk

Combine dry ingredients and beaten eggs in double boiler. Stir in milk gradually and cook over boiling water, stirring all the while, until thick. Cool and add vanilla and whipped cream.

Glaze

4 sqs. unsweetened chocolate
2 cups confectioner's sugar
1/4 cup soft butter
1/3 cup water



Cut chocolate in pieces, add to blender with boiling water and butter and blend until smooth. Add half of sugar and blend until sugar is moistened. Add remaining sugar and blend until smooth and creamy.

Mrs. Leo Bennett

Rice Pudding

1 quart water
1/4 cup rice
pinch salt
1 quart milk
1 egg yolk, beaten
2 tbsps. sugar, heaping
1 tsp. vanilla

Cook rice in water, letting water boil down. Add milk, sugar and beaten egg yolk. Cook until creamy. When finished, add vanilla. Brown under broiler if desired.

Zeb Marshall Fitzgerald, SAyville's well-remembered chef, was born in North Carolina in 1881, learned the restaurant business by starting as a teenage waiter. Came to Brooklyn and had his own business before coming to Sayville in 1922 in the hey-day of the big summer hotel era, where he served as chef at all of them over the years.....South Bay House, Delavan, Kensington, Shoreham, Lobster Grill and others. He also did banquets, wedding parties and barbecues, always with his big smile and special flourish. Zeb died in 1967, survived by 2 of his daughters, 5 granddaughters, 3 great-grandsons.

Madeline Eleazer
daughter of Zeb Fitzgerald

Remember when most folks had their own chickens as a source of fresh eggs as well as an occasional chicken dinner? It was usually the job of the kids to gather eggs and feed the chickens. Also to bring coal in from the shed or cellar in a "scuttle" or wood from the wood-pile, prior to the not-so-long ago days before furnaces.

Apple-Nut Dessert

2	eggs, beaten
1-1/2	cups sugar
3	tsps. vanilla
2/3	cup sifted flour
3	tsps. baking powder
1/2	tsp. salt
2	cups diced apples
1	cup chopped walnuts & pecans

Combine eggs, sugar and vanilla, beat well. Sift dry ingredients together and add to egg mixture, blending well. Stir in apples and nuts. Bake in well greased 8 x 12 x 4" baking dish for 45 mins. at 350°. Cake comes out one inch thick. Serve with vanilla ice cream or whipped cream. Serves eight.

Mrs. Chester Hannan

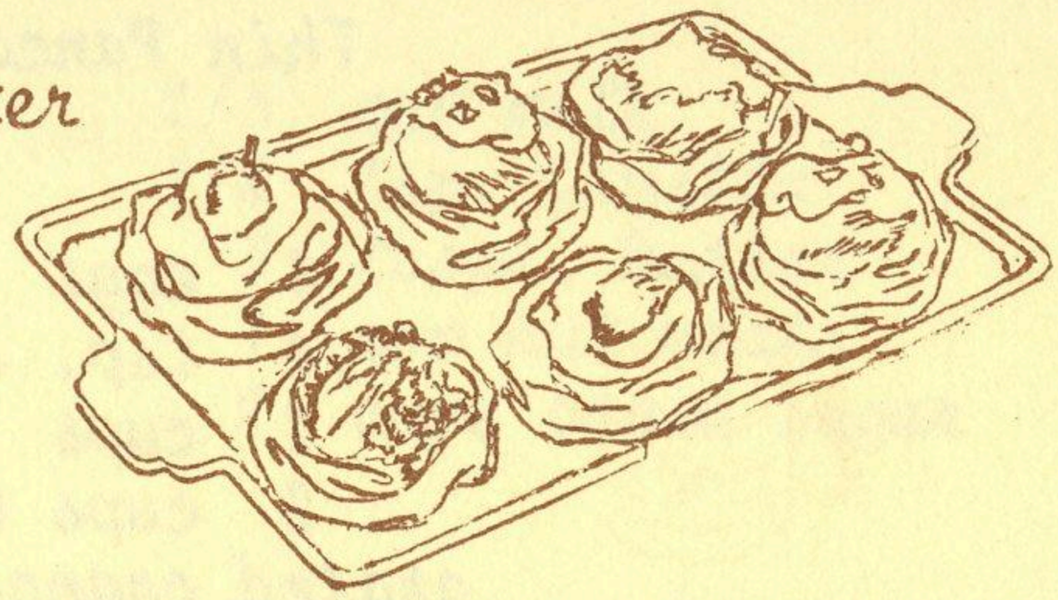
Apple Crisp

1/2	cup soft butter
3/4	cup flour
1	cup sugar
1	tbsp. cinnamon
	sliced apples

Butter pan 11" x 7". Fill with sliced apples and cover with above ingredients, mixed into crumbs with fingers. Bake at 400° for 40 minutes. Serve with whipped cream. Serves eight.

Betty Fecica McLean

Cream Puffs and Filling



1/2 cup boiling water
1/4 cup butter
1/4 tsp. salt
1/2 tsp. vanilla
1/2 cup flour
2 eggs

Bring water, butter and salt to a boil over high heat, stirring until butter is melted. Reduce heat to low, add flour, all at once and cook, stirring vigorously until mixture clings together and leaves side of pan. Remove from heat, cool. Add eggs, one at a time, beating after each addition until mixture is very smooth and shiny. Add the vanilla and beat again. Drop by tablespoons onto lightly greased cookie sheet about one inch apart and bake for 40 minutes at 400°. Remove from the cookie sheet and cool on cake racks. While hot, make a hole in each puff or cut top off after removing from oven to let steam escape and to get crispy. When cold fill with cream filling as follows:

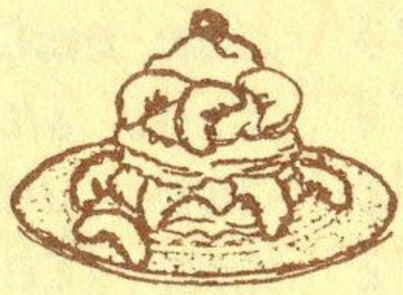
1/4 cup sugar
3/4 tbsp. cornstarch
3/4 tbsp. flour
1/2 tsp. vanilla
1 egg
1 cup milk
pinch of salt

Mix all ingredients except vanilla and bring to a boil. Remove from heat, add the flavoring. Cool well, then fill puffs.

My mother's (Bella Collins) recipe and how we went to town on these.

"Palacinky"

Thin Pancakes



4 eggs
1/4 tsp. salt
2 cups flour
2 cups milk
grated orange rind

Mix salt and flour; add eggs and mix well. Add milk slowly, stirring constantly. Flavour with orange. Use a 6" or 7" griddle. Spread mixture thinly on greased hot griddle. Brown both sides. Spread with jelly and roll. Sprinkle with powdered sugar.

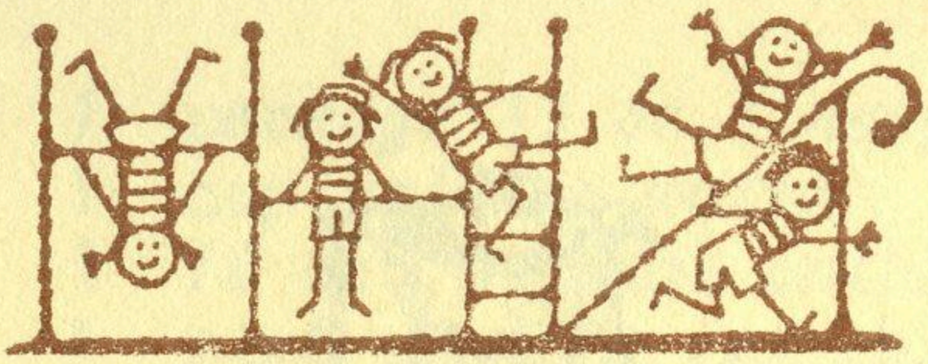
The pancakes may be left open, covered with jelly, sprinkled with chopped nuts, piled one on top of another, add a spoonful of whipped cream on top of 3 or 4 layers and serve as a hot dessert.

Mrs. Paul N. Westerbeke, Sr.

Kitchen sand

There are a great many kitchen cleaners on the market, and most of them are excellent, but nothing really ever quite takes the place of the old-fashioned kitchen sand, of which every sink should possess a jar-ful. Pots, pans, steel knives, etc. may be kept bright and free from tarnish by being rubbed with a wet rag dipped into the kitchen sand. This saves no end of labor and the kitchen utensils will always look bright without the bother of vigorous scouring at stated intervals.

Penuche



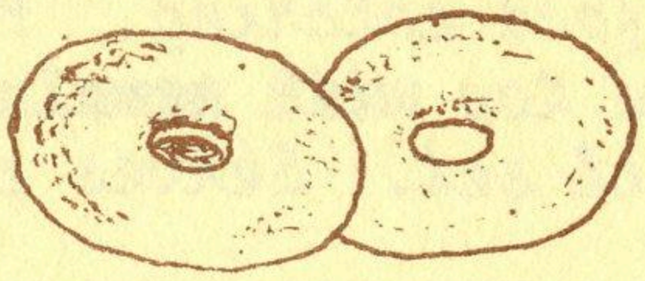
2/3 cup milk
1/2 tsp. vanilla
3 tbsps. butter
1 cup nut meats
2 cups brown sugar

Mix sugar, milk and butter in saucepan. Cook for 15 minutes, slowly. Remove from fire, add nuts and vanilla and beat until creamy. Pour into a shallow buttered pan to cool. When cold, cut into squares.

This is from my Aunt Sarah's old cook book.

Susan Edwards (age 8)

Susan Aldrich's Crullers



1 egg
1 cup sugar
1 cup sour cream
2 tbsps. melted lard
salt
flour
nutmeg
1 scant tsp. soda

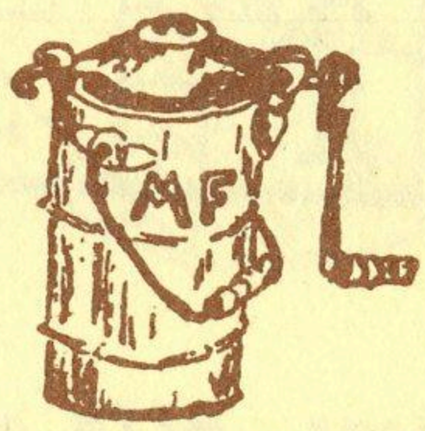
Dissolve soda in a little water. Beat all ingredients together, using enough flour to make a soft dough. Roll out, cut and fry in deep hot fat until brown. Drain on brown paper.

Susan Aldrich lived at the same time as my mother in Quogue, Long Island and was known as the best cook in town, in the era of 1880. So this is a very special recipe!

Katherine Watson

Lime Freeze

1/4 cup granulated sugar
1/4 cup lemon juice
1/2 cup hot water
1 pkg. lime jello (3 oz.)
3 tbsps. melted butter
1 can evaporated milk
1 tbsp. lemon rind
4 drops green food coloring
1 box chocolate cookies



Crush cookies fine. Chill evaporated milk to icy stage. Combine crushed cookies and melted butter. Spread 1/2 of mixture on bottom of 9 x 12 shallow baking pan. Set aside remaining half. Combine jello and hot water. Add sugar and lemon juice. Set aside to cool. Meanwhile whip the evaporated milk in large bowl. Beat until creamy. Combine jello mixture with evaporated milk. Add lemon rind and food coloring. Pour mixture into prepared pan and top with remaining crushed cookies. Refrigerate until set. Serves eight.

Mrs. Diane Hallock Luther
Granddaughter of Sarah E. Hallock

The first oyster house was built on the shore of Great River from which barrels of oysters were carted to the Oakdale Railroad Station. Great River was no doubt chosen as it was a natural harbor.

The oldest gravestone in St. John's cemetery in Oakdale is dated 1796.

Raspberry Cream

1 package (3 oz.) raspberry gelatine
1 cup boiling water
1 10 oz. package unthawed frozen raspberries
1 pint vanilla ice cream (softened)

Dissolve gelatine in water. Stir in the raspberries and ice cream. Mix thoroughly and refrigerate about 20 minutes. Spoon into serving dishes. Serves four.

Marion L. Hoag

Lemon Ice

1 cup sugar, scant
1 cup milk
1/2 pint whipped cream
juice of 2 lemons

Dissolve sugar in lemon juice, heat a little if necessary to dissolve. Whip cream stiff, add milk slowly. Fold into juice and freeze in trays, stirring once during freezing.

Serve in glasses with dash of green creme de menthe. Serves 4 or 5.

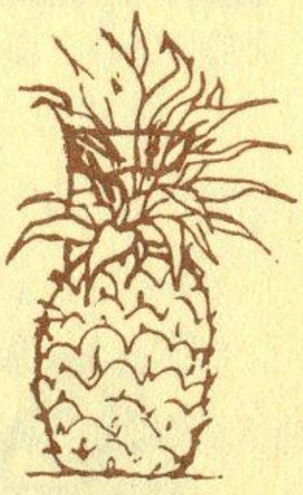
Shelia F. Allen

Cherry-Pineapple Delight

1	can (1 lb.) tart red pitted cherries in extra heavy syrup
1	can (1 lb. 4-1/2 oz.) crushed pineapple
1-1/2	cups sugar
1/3	cup quick cooking tapioca
1	tsp. vanilla
1	tsp. red food coloring

Drain cherries and pineapple, reserve syrups. Place syrups in saucepan and add sugar, tapioca, vanilla and red food coloring. Mix well. Cook over low heat, stirring constantly until thick. Remove from heat, add fruits. Set aside to cool.

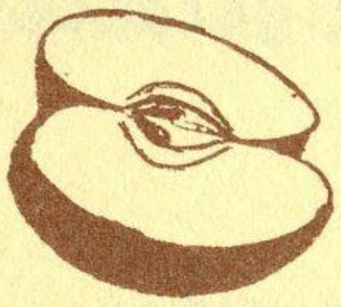
1	cup butter, melted
1/4	tsp. salt
2	cups sifted regular flour
1	cup firmly packed brown sugar
1	cup uncooked rolled oats
1	cup crushed corn flakes
1	tsp. baking powder



Combine all ingredients in bowl, mix well. Add melted butter or margarine last. Mix well. Press half of crumb mixture on bottom of ungreased 11 x 7 x 1-1/2" pan. Spread with fruit filling. Top with remaining crumbs. Bake at 350° for 30-35 minutes. Serve warm or cold. Makes 12 squares.

Mrs. J. Gelsomino

Dutch Apple Dessert



1/2 cup margarine
1-1/4 cups flour
1 tsp. baking powder
1/2 tsp. salt
1 tbsp. sugar
1 egg yolk
5 tbsps. milk, or more

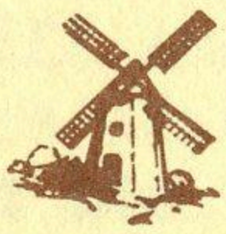
Mix above ingredients together and press into a square or oblong shallow baking dish. Pour over the top of this one large can of sliced apples.

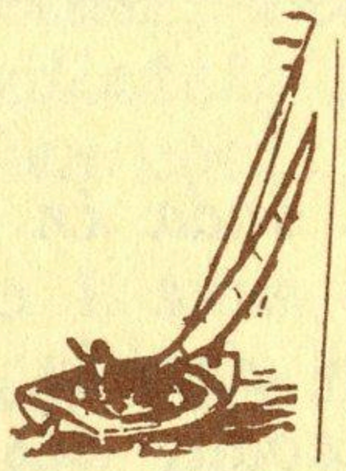
Topping

3/4 cup sugar
1/4 tbsp. cinnamon
1-1/2 tbsps. flour
3 tbsps. butter

Mix together and sprinkle over the top of apples. Bake in 375° oven for 45 minutes.

Mavis Hall Abernathy





Sebastian Broere was the first dealer to ship bivalves to England. Later oyster houses were built on the shore of the Ludlow property in Oakdale and eventually the business became established in West Sayville.

Prune Whip

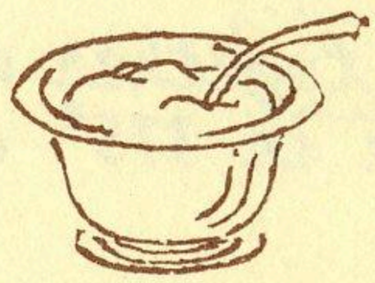
1 lb. prunes
1 cup hot water
juice of 1 lemon
1/2 box gelatin
2 tbsps. almonds

Soak prunes overnight and stew in same water. Remove stones and sweeten to taste. Dissolve gelatin in hot water and add to prunes while hot. Add lemon juice and chopped nuts. Pour in jelly mold and set on ice to harden. Serve with whipped cream.

Mrs. Vernon Tuttle

Sailor's Duff

1-1/2 cups flour, sifted 3 times
1/2 cup molasses
2 tbsps. butter, very generous
1 tbsp. soda
2 egg whites
pinch salt



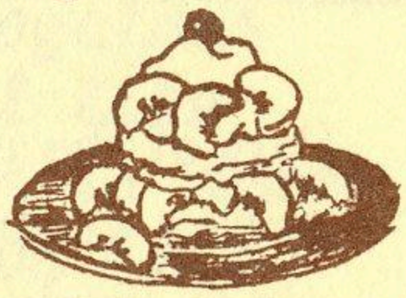
Dissolve soda in 1/2 cup boiling water, add cold water to make 1 cup liquid. Cool. Melt butter in top of double boiler, add flour, salt, molasses and the soda, dissolved in water. Beat the egg whites until very stiff, add to above mixture. Cook over boiling water for 2-1/2 hours. Serve with hard sauce.

Elizabeth Terry

Chocolate Cream Pudding & Vanilla Sauce

1 cup milk
4 tbsps. sugar
2 tbsps. cornstarch
1 oz. chocolate or
2 tbsps. cocoa
1/2 tsp. vanilla
1 egg white

Melt chocolate in double boiler, slowly add milk and heat until wrinkles appear on surface. Save some milk to add with cornstarch and sugar to prevent lumps. Mix the corn starch thoroughly with the sugar and cook till smooth and thick, stirring constantly. Remove from heat. Beat egg white until stiff and fold it into the partly cooled pudding. Flavor with vanilla. Place in wet pudding mold and chill. Serve with the following vanilla sauce.



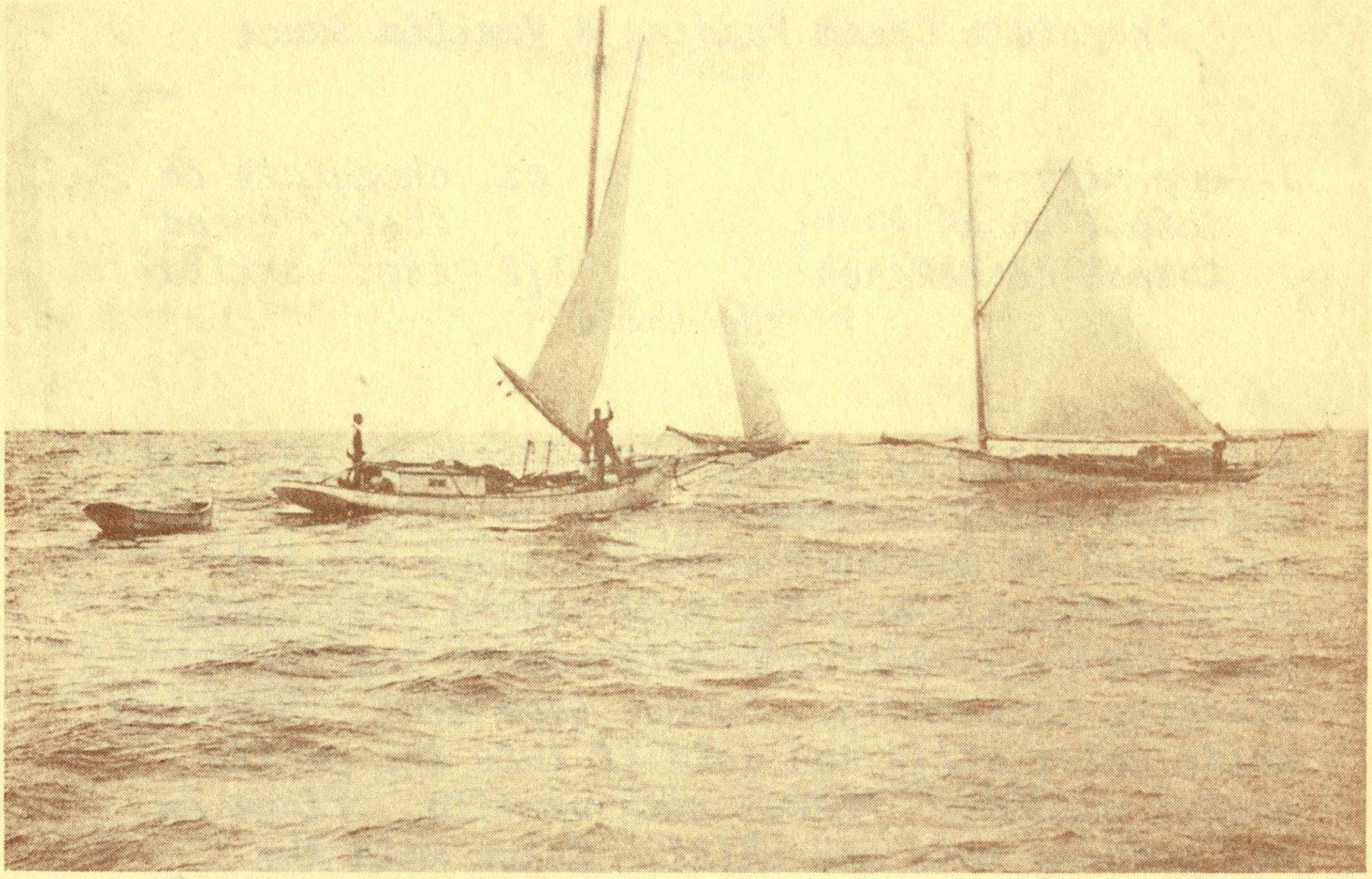
Vanilla Sauce

1/2 cup water
2 tsps. cornstarch
1/2 tsp. vanilla
1 egg yolk
1 tsp. butter
4 tbsps. sugar

Mix sugar and cornstarch, add boiling water slowly, boil 5 minutes, add butter. Beat yolk of egg until thick, slowly add to the cooked mixture, stir and cook till smooth and velvety. Immediately pour into sauce dish and add flavoring, when cool. Serve with or around pudding.

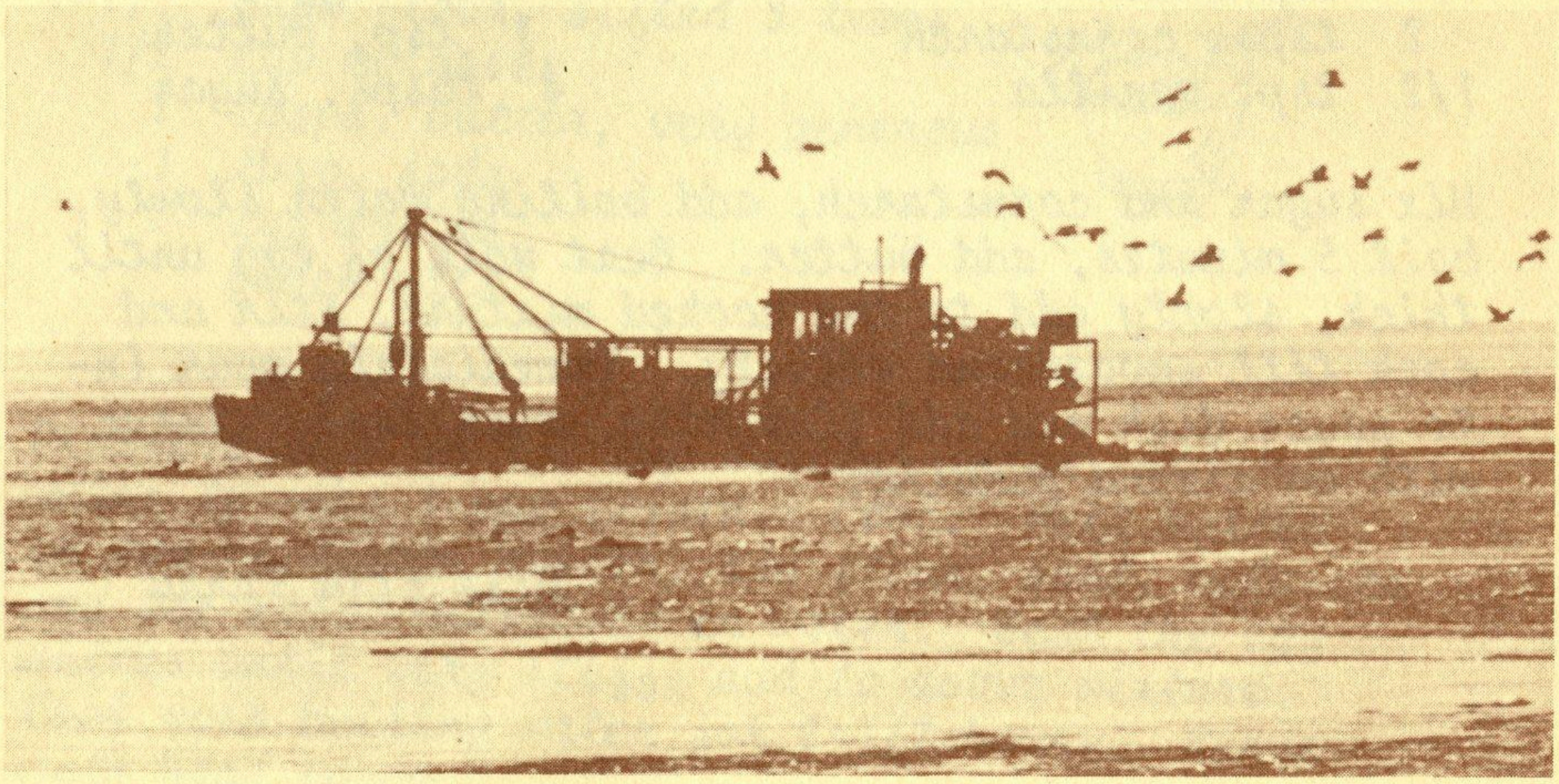
Miss Ella Terry

BEFORE AND AFTER



Part of the oyster and clam fleet off West Sayville around 1900, before motors gradually replaced sails. The fishermen often raced each other out to work, or held races on days off, but worked in all seasons.

Photographer unknown

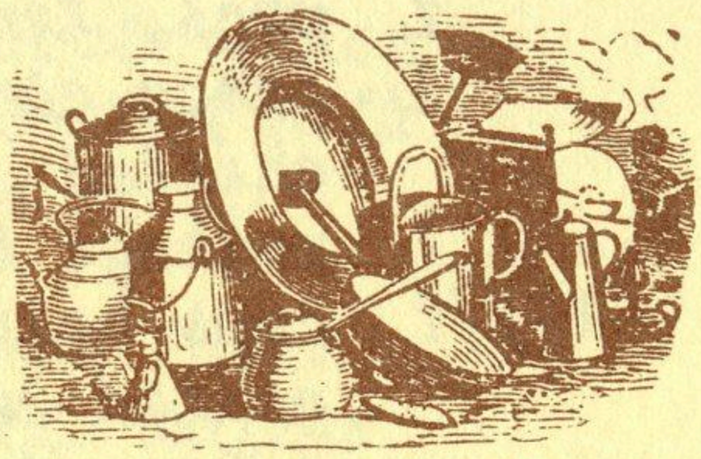


"The Great Western", a former Navy landing craft of World War II converted into a clammer, today dredges clams through the icy winter waters of Great South Bay off West Sayville.

R. D. Photo

Blueberry Dumplings

1/2 cup milk
1/3 cup sugar
1 cup water
1/4 tsp. salt
1 tbsp. butter
2 tbsps. sugar
1 tbsp. lemon juice
2 tsps. baking powder
1 cup all purpose flour
2-1/2 cups fresh blueberries



Custom Made Tin Ware.

Bring blueberries, 1/3 cup sugar, dash of salt and 1 cup water to boiling. Cover and simmer five minutes. Add lemon juice. Sift together the dry ingredients, cut in butter until like coarse meal. Add milk, stir until flour is dampened. Drop batter from tip of tablespoon into bubbling sauce, making 6 dumplings. Do not let them overlap. Cover tightly, cook over low heat 10 minutes without peeking. Serve hot to four people.

Mrs. Fred Jones, Jr.

A story is told that during the War of 1812, when the British came through Sayville, they seized a four year old boy. Aunt Molly Morris, who lived across the street from St. John's Church in Oakdale, hurried to the door when she heard hoofbeats and upon seeing the boy cried, "Where are you going with my Moddy (Morris)! She shook the broom at the soldiers, and after some arguing the boy was released. Aunt Molly then walked him to his home in Sayville. He was James Morris Edwards, grandson of the original John Edwards.

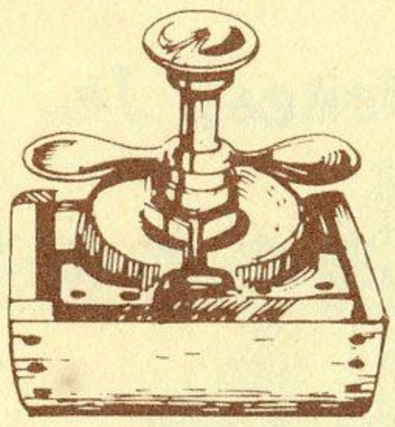
Annie's Delight

2 pkgs. lemon cookies, crushed
1 large can evaporated milk, chilled
1 package lemon gelatin
1-1/2 cups boiling water
grated lemon rind
juice of 1 lemon

Dissolve gelatin in water, chill. Whip evaporated milk and powdered sugar until stiff, add rind and juice, combine with gelatin. Place 1/2 of cookie crumbs in dish, add gelatin mixture and cover with remaining crumbs. Chill two hours. Serves four.

Mrs. Irmajane Cullity

Delicious Tarts



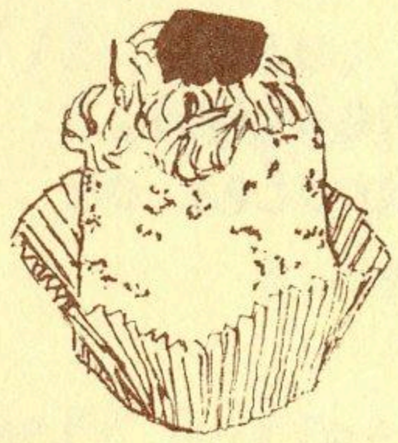
Butter Press

1/2 lb. butter
2 cups flour
1/2 lb. cream cheese

Mix butter and cheese with fork, when thoroughly mixed, add sifted flour, 1 cup at a time. Roll into a loaf and set in refrigerator over night. (My recipe says ice-box). Roll out thin, spread with jam or jelly or mincemeat, etc., shape as desired. Bake at 350° for about 12 minutes.

Mrs. George Wolling

Kansas City "Delight"

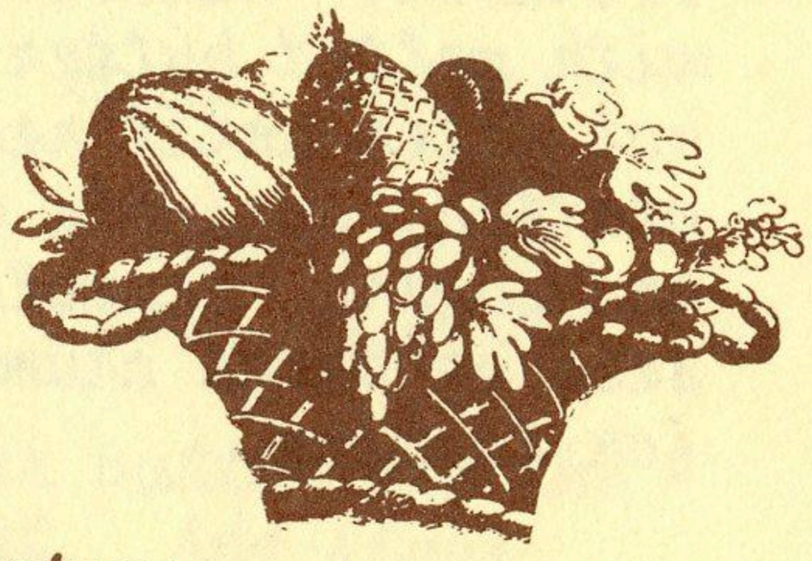


1-1/4	cups pineapple juice
1-1/3	cups evaporated milk
1	pkg. lemon Jello
1/2	cup sugar
2	tbsps. lemon juice
2-1/2	cups vanilla wafers

Whip the evaporated milk and crumble the vanilla wafers. Heat pineapple juice, pour over Jello. Add sugar, salt and lemon juice. Let chill, then whip until it thickens. Combine the whipped evaporated milk with the Jello mixture. Put layer of crumbs on bottom of baking dish, pour in Jello mixture. Put remaining crumbs on top. Chill at least 12 hours. Serves 12.

Miss Helen Rafferty

Curried Fruit



1/3	cup butter
3/4	cup brown sugar
1	#3 can pear halves
1	#3 can peach halves
1	#3 can pineapple slices
4	level tsps. curry powder
	maraschino cherries with stems

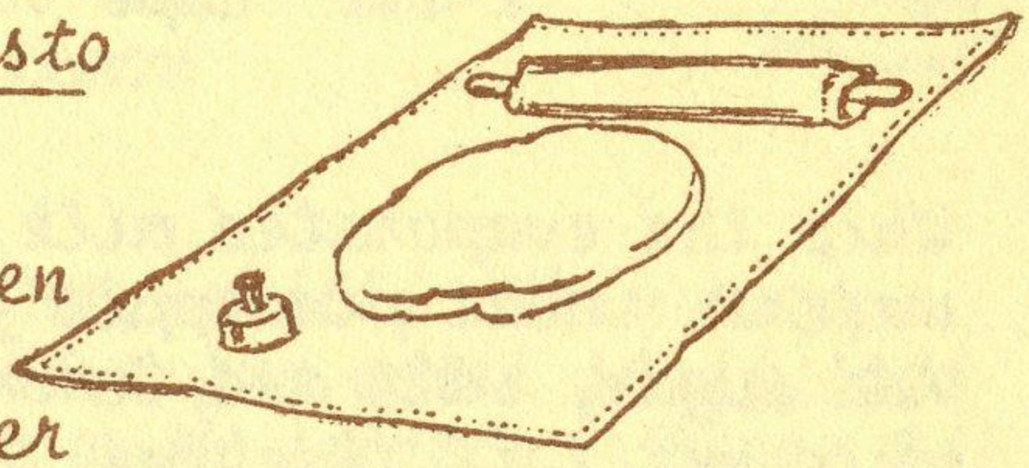
Place fruit in colander and drain well. In an attractive 1-1/2 quart casserole, place each fruit in layers. Place the maraschino cherries on top layer. Melt butter and combine with the brown sugar and curry powder. Pour mixture over fruit and bake at 325° for one hour. Serves 6.

Melvin J. O'Klock

Fruit Dumplings
"Svestkove Knedliky"

Use fresh prunes, peaches, apricots, cherries, sweet or sour, blueberries, quartered apples or pears.

Plain dough - Nudlove Testo



2 cups flour
1 egg, slightly beaten
1/2 cup milk
2 tbsps. melted butter
1 tsp. salt

Mix egg with butter and milk, add salt. Sift flour on board and add first mixture, kneading until smooth. Cut dough into small pieces and wrap evenly around fruit. Seal well all around. Drop dumplings in a large pan of boiling water, salted, and cook for about 10 minutes. Do not overcook. Remove from water immediately, sprinkle with melted butter and keep in a colander over hot water until ready to serve. Arrange on a platter, sprinkle with some more melted butter and sugar. Crumbled pot cheese, ground poppy seed or bread crumbs fried in butter can be used for topping.

Elsie Hindla Stejskal

After the railroad first came through here around 1869, each station had a 3-1/2 foot square box lined with sheet lead, which was placed under the roof to hold water for lavatories downstairs. To pump the water, each station had a windmill. The present day blueprints of railroad property often still show the windmill location.

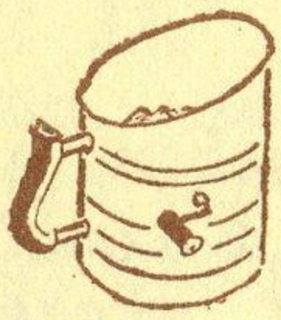
Puffed Rice Squares

1/2 tbsp. vinegar
2 tbsps. butter
1 cup light molasses
1/3 cup granulated sugar

1 4 oz. pkg. Puffed Rice or Wheat

Melt butter in saucepan. Add molasses and sugar. Stir until sugar is dissolved. Continue cooking until brittle when tested in cold water. Stir lightly toward end to prevent burning. Add the vinegar and mix slightly. Pour mixture over the puffed rice, which should be heated until crisp. Stir until well blended and pour into greased pan about 8 x 14". Press mixture down lightly. When cold, cut in squares. Serves 12.

Mrs. Richard Gould



Huckleberry Fritters

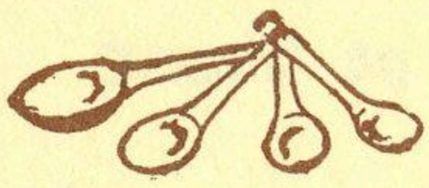
1 cup washed berries
2 rounded tbsps. sugar
1 rounded tsp. baking powder
1 scant cup flour
2 tbsps. butter
1 egg
sugar, milk
dash of salt

Sugar the berries, cream together butter and the sugar and salt. Add egg and beat. Add flour, sifted with baking powder, to egg mixture. Add enough milk to make batter not stiff, not runny. Fold in berries. Fry in hot Crisco in iron frying pan. Serve immediately with hard sauce made with brandy or rum. Best served as dessert with light meal such as salad or chowder.

Mrs. Charles Raynor

Pavolva

3 egg whites
1 tsp. cornstarch
1 tsp. vanilla
1 cup fine sugar
1 tsp. vinegar



Topping

1 pint cream, whipped
Fruit if desired

Beat egg whites until very stiff. Fold in remaining ingredients. Place in a lined pan, 11 x 7 x 1-1/2". Bake at 300° for 1 hour. Remove from pan, turn upside down to cool and remove liner. When cool, cover with fresh, frozen or canned fruit and top with whipped cream. Can serve 8 since it is very rich.

This is a recipe handed down from my husband's cousin of Glasgow, Scotland but we had a similar dessert in Switzerland, minus the fruit, where it is called Chantilly.

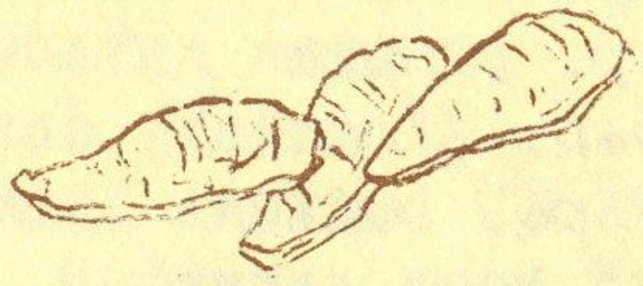
Norma White

In constructing his mansion on Great South Bay in Oakdale, now La Salle Military Academy, Commodore Bourne at times had 1500 or more men working on it, such as masons, carpenters and plumbers.

Wm. K. Vanderbilt, at his 800 acre estate, Idle Hour, in Oakdale during the 1890's and early 1900's, used to run a small side-wheeler called the "Mosquito" up and down Great River.

Emma Fechter's Scalloped Oysters

1 box Uneeda Biscuits + a few more
1 pint milk
1 quart oysters
1 egg



Roll out biscuits to form crumbs. Grease a 2-1/2 quart casserole. Drain oysters and arrange 1/2 on bottom of casserole. Dot with butter and pepper. Sprinkle generous layer of biscuit crumbs on top of oysters. Dot with butter and pepper. Make another layer of the oysters and crumbs. Put butter and pepper on top of each layer. Beat egg and milk with a fork, pour over casserole. Do not stir. Bake at 375° for 40-45 minutes or until brown on top. Serve immediately.
This may be prepared in advance but do not add egg and milk until ready to bake.

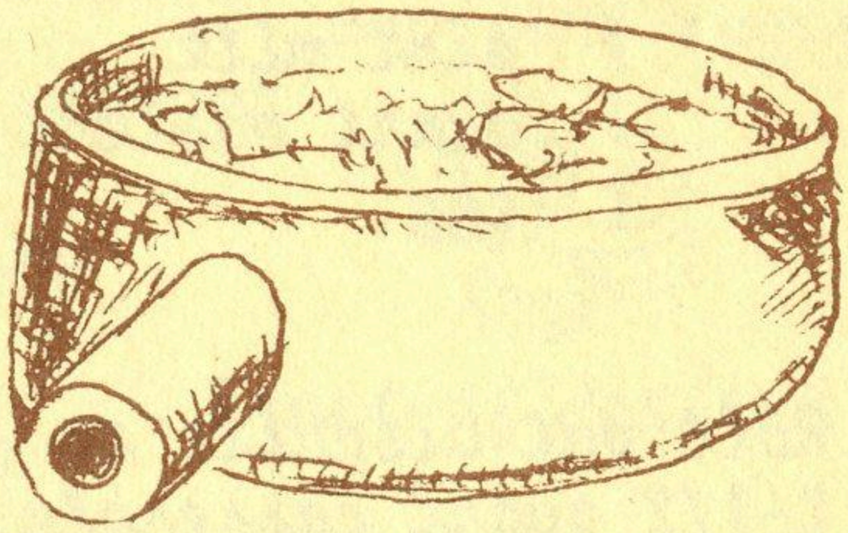
Emma Fechter has been a lifelong resident of Patchogue and Blue Point. This old family recipe of hers is a favorite on Thanksgiving and Christmas.

Barbara Fechter

Said one oyster to another
In a tone of pure delight,
I will meet you in the kitchen
and we'll both get stewed tonight!

Lulu's Shrimp Elegante

1	tsp. salt
1-1/2	cups water
1/8	tsp. pepper
1	tbsp. flour
2	tbsps. butter
1	cup sour cream
1-1/3	cups minute rice
3	tbsps. chili sauce
1	lb. cleaned shrimp
2	tbsps. minced onions
1/4	lb. sliced mushrooms
1	tsp. chopped chives or parsley



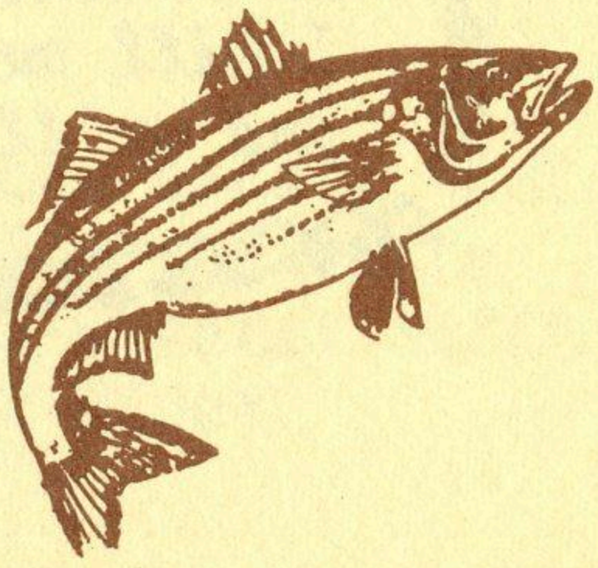
Saute onions in butter until golden. Add shrimp and mushrooms and stir until the shrimp turn pink. Bring water to boil, stir in rice and simmer five minutes. Put aside. Combine sour cream and flour, add to rice mixture, heat gently. Top with shrimp and mushroom mixture and sprinkle with chives or parsley.

Mrs. Anna Fuchs

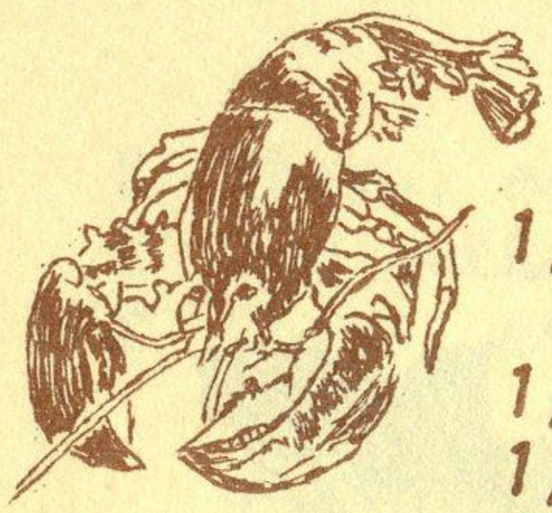
Trout

"Pep" Ryther was a baseball star of the old Sayville Field Club in the 1920's. He has done a lot of fishing and is also an excellent cook. His recipe for cooking trout is to simply,

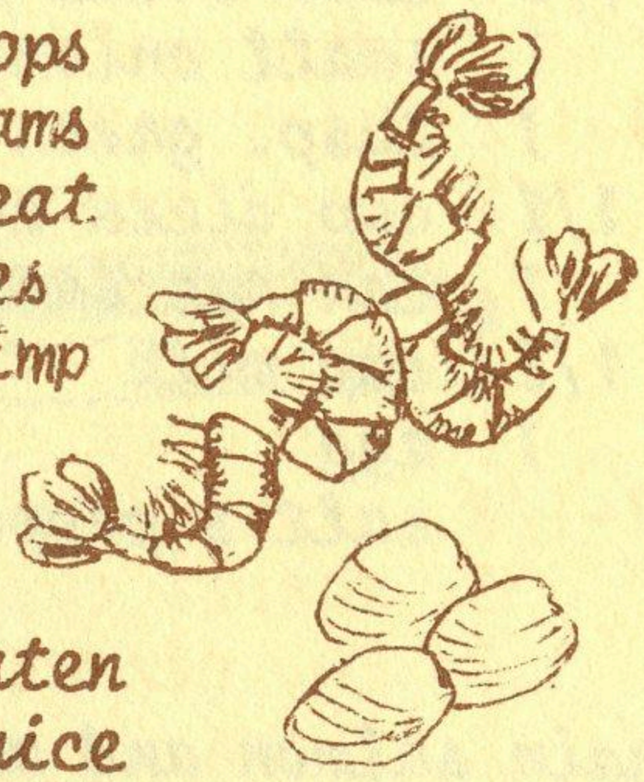
Catch it.....
Clean it.....
Roll in flour.....
And fry.....



Seafood Newburg
a la Snapper Inn



1/4	cup bay scallops
2	littleneck clams
1/4	cup lobster meat
1/4	cup crab flakes
1/4	cup small shrimp
2	tbsps. butter
1	tbsp. sherry
3/4	cup cream
3	egg yolks, beaten
1	tbsp. lemon juice
	salt & pepper
	paprika



Melt butter in heavy skillet, add seafood and cook for a few minutes, stirring constantly. Add sherry and heavy cream, stir and bring to a boil. Reduce heat and still stirring, cook for about 2 minutes. Beat egg yolks and add a few tablespoons of the hot mixture. Add egg yolks to first mixture, stirring constantly and cook over moderate heat until sauce thickens. Do not boil. Season with salt & pepper and lemon juice. Serve on toast or rice or in a chafing dish. Sprinkle with paprika if desired. Serves two.

Courtesy of Charles Ivora
Chef, Snapper Inn, Oakdale

There are more old wine drinkers than old doctors.

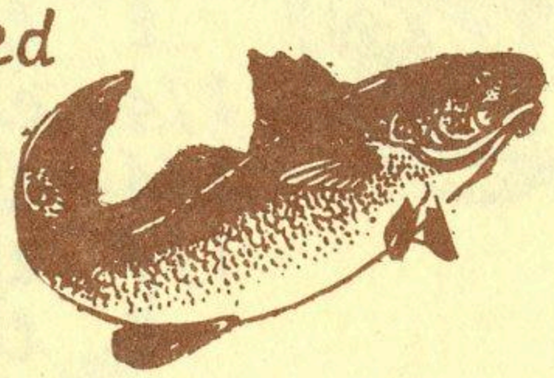
German Proverb

Wine in excess keeps neither secrets nor promises.

Don Quixote

Salmon Loaf

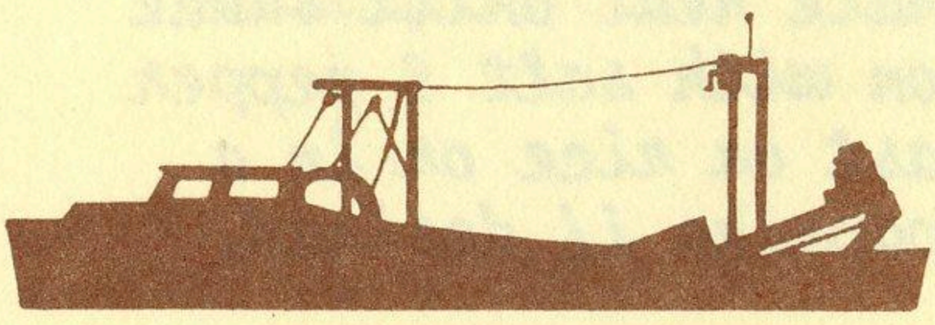
1-1/2 cups bread crumbs
1 small onion, minced
1 tbsp. green pepper, diced
1/2 cup diced celery
1 can red salmon
1/2 cup milk
1 egg
salt & pepper



Drain salmon and mix ingredients, saving 1/2 cup bread crumbs and butter for topping. Cook in a small loaf pan for 1 hour at 375°. Serves three or four.

Florence Smith

Clam Fritters

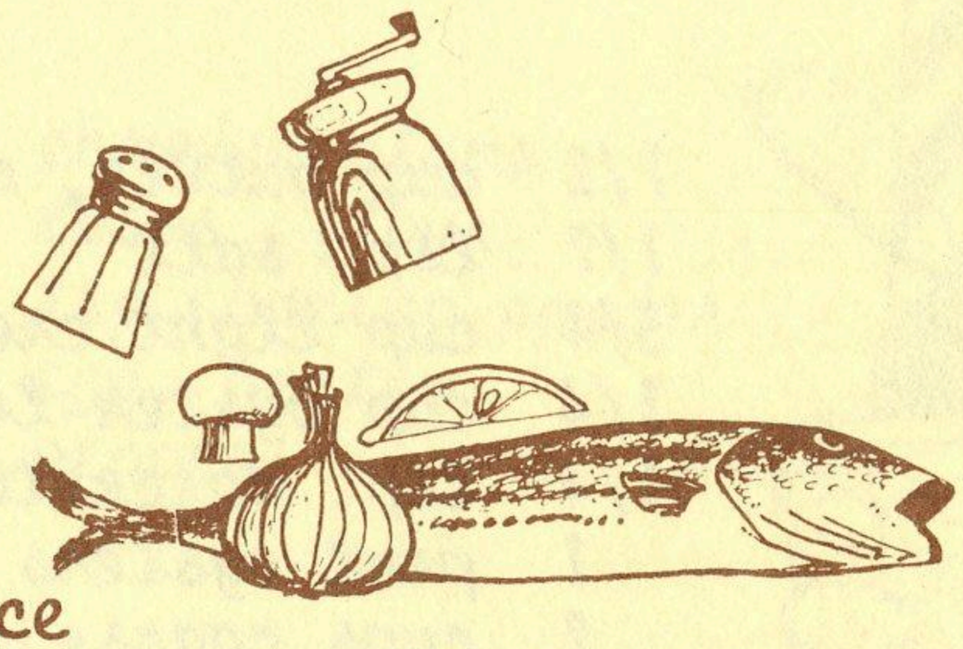


2 cups flour
2 eggs
2 cups clams, minced
1/2 cup clam juice
1/2 cup milk
2 tsps. baking powder

Sift flour and baking powder together. Add the clams and mix. Add eggs, mixing well. Add clam juice and milk, a little at a time. Mix thoroughly. Drop by tablespoons into hot Wesson oil. When they rise to the top and are golden brown they are done. Remove with slotted spoon and drain well. These should be fried in a deep fryer for best results. Serves four.

Florence Petrat

Oven to Table Fish Platter



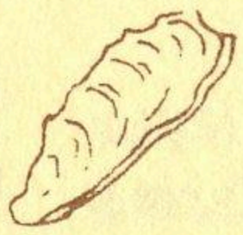
2 tbsps. oil
2 egg yolks
2 tbsps. cream
salt to taste
grated cheese
2 tbsps. butter
3 tbsps. soy sauce
2 cups mashed potatoes
1-1/2 lbs. filet of sole
1/2 tsp. sauteed onion powder
4 tbsps. Worcestershire sauce
Italian flavored bread crumbs

Marinate the fish for 1/2 hour in Worcestershire sauce, soy sauce, oil and the sauteed onion powder. Bread fish in flavored bread crumbs. Lightly oil "oven to table" platter, place fish in center. Blend the remaining ingredients and form ring around fish, sprinkle potatoes with grated cheese. Bake at 350° for about 1/2 hour until fish is tender and brown. Remove from oven, garnish with sprigs of parsley and serve accompanied by a tossed salad. Serves three.

Mrs. Thomas J. Hession

The rivers eat away their banks,
The tides devour the sand,
The morning sun drinks up the mists,
The ocean eats the land;
Taxes eat up property,
And pride eats out the soul--
But moths the diet record hold,
Because they eat a hole!

Perfect Scalloped Oysters



1/2 cup butter, melted
1/2 tsp. salt
3/4 cup light cream
1/4 cup oyster liquor
1/4 tsp. Worcestershire sauce
1 pint oysters
2 cups coarse cracker crumbs

Drain oysters, reserving 1/4 cup liquid. Combine crumbs, butter and salt. Spread 1/3 of crumbs in greased round pan. Cover with half of the oysters, sprinkle with pepper. Add another 1/3 of crumbs and cover with remaining oysters and again sprinkle with pepper. Combine the cream, oyster liquor and Worcestershire sauce and pour over the oysters. Top with last 1/3 of crumbs. Bake at 350° for 40 minutes. Makes 4 servings, puffy and moist and crunchy on top.

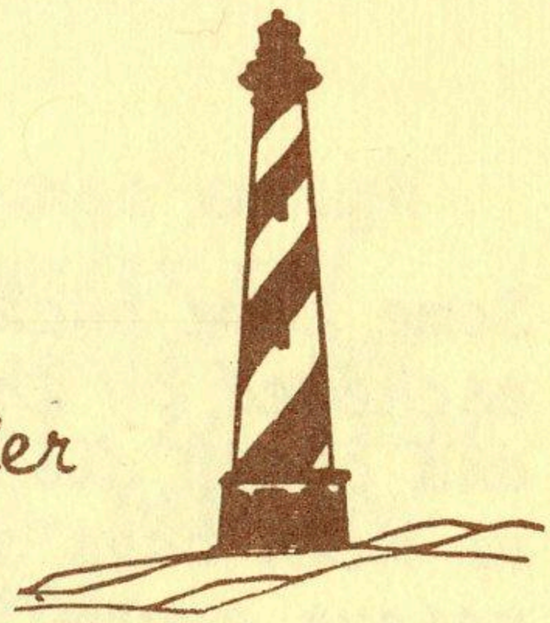
Mrs. Courtier L. Parsons

Keep a jar at the sink for all scraps and slivers of soap which become too small to handle. Add warm water so pieces will dissolve into a jelly which can be used for dishes.

Use hot water for sprinkling clothes to be ironed. It spreads more rapidly than cold.

Flattery is only soft soap and soap is 50% lye.

Clam Fritters



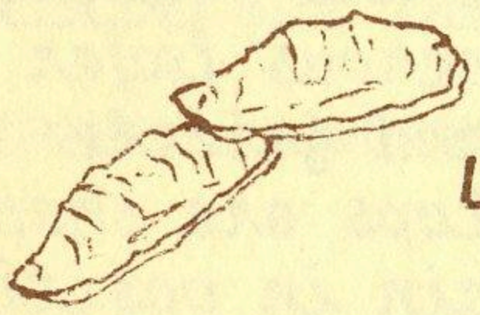
12 chowder clams
2-4 tbsps. flour
1/4 tsp. baking powder
1 egg, beaten
pepper

Chop clams and strain. Save juice for chowder. Add pepper, egg and baking powder and enough flour to hold fritters together. Fry until golden.

This recipe is one used on Stillman's Houseboat of Blue Point at the foot of Blue Point Avenue around 1933. The restaurant was well known for its seafood. My mother-in-law, Mrs. Wilmont Still worked on the houseboat and still prepares this recipe for her family.

Constance Still

Pigs in Blankets



Large Blue Point Oysters
Bacon slices

Enclose each oyster with a slice of bacon and fasten with a toothpick. Fry or bake in oven until deep brown.

This recipe was handed down to me by my mother, the late Mrs. Thomas N. Otto, and was published in the 1909 Congregational Church Cook Book.

Virginia Otto

Sea Scallops Simple

Some time back, when sea scallops were cheap, and eschewed by the sheep, this used to be a plentiful and cheap dish. Now, sea scallops are priced right up with bays and are not as plentiful. Anyway, you poseur gourmets who spurn the lowly sea scallop, can back off, because the tiny bay scallop cannot stand the heat and should get out of this kitchen. For once, follow the simple directions and you will have a fair bait.

Buy any quantity of large (the larger, the better) fresh sea scallops. Two pounds will serve four approximately. Put generous amount of butter in shallow broiling pan, with chopped parsley, marjoram if desired, to your taste, but very little, in any event, understanding, that if you can identify the spice, you have overseasoned. Place scallops in hot butter under broiler, turn scallops until all are covered with butter for several minutes. Then group scallops into one large mushroom shape. Turn the broiler up full heat and put scallops in close proximity to heat. Baste with butter several times. When scallops are almost cooked, baste and squeeze lemon juice over scallops. Spread generous layer of Swiss cheese over top of scallops and frizzle off cheese to a crust. Once the scallops are shaped up and extreme heat applied, they remain in position. Do not turn them. The ideal sought is to achieve a crust of scallop and cheese on the top and a succulent tender bottom bell to the scallop. The amount of cooking time required will vary with the size of scallops and the broiler. A commercial broiler will turn it out in five minutes. Best procedure is to start with short time and try a scallop with fork. Whatever you do, do not overcook the scallops, if you do they toughen up.

H. Dexter Wetherell

Cooking Shrimp the Right Way

Put salt or desired spices in a pot large enough to cover the shrimp. First boil the water and spices, put the shrimp in the boiling water, and bring back to a boil. Remove from heat, let stand for five minutes. Rinse in cold water, peel and devein. The shrimp are now ready to use.

Baked Haddock with Tomato Sauce

Haddock Filet
Salt & pepper
Can of tomatoes

1/2 lemon
2 tbsps. butter
Medium size onion

Place haddock filet in shallow baking pan. Cover with canned tomatoes, slice the onion over fish and tomatoes. Take 1/2 lemon, squeeze over all. Salt & pepper to taste. If not on a diet, dot with 2 tablespoons butter or margarine. Bake for 20 minutes at 400°.

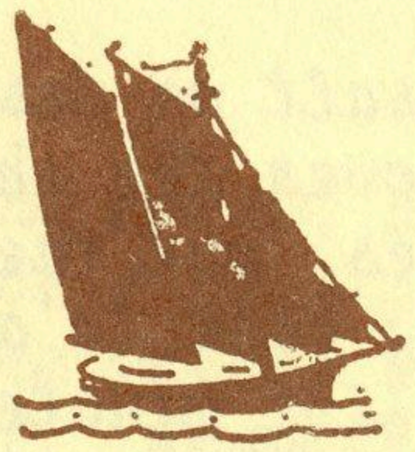
This may be used with any fish and is a good recipe for those who think they don't like fish.

Baked Haddock with Cream & Mushroom Sauce

Add Half & Half, instead of water and mix with cream of mushroom soup. Cover desired amount of Haddock filet, season to taste with salt & pepper. Bake at 400° for 20 minutes.

Original recipe of Edward Yeager
Village Fish Market

Clam Pie



1 tbsp. flour
unbaked pie crust
1 large onion, chopped
4 large potatoes, diced
parsley, pepper, salt
2 dozen clams, or more, chopped
1 small piece fat salt pork, diced

Fry out the salt pork until brown. Add the clams with the clam liquid and enough water to cover the potatoes, onion, a little parsley and salt and pepper as desired. Cook until potatoes are done. Thicken with 1 tablespoon of flour mixed with 1/2 cup water. Put in a deep dish with pie crust or Bisquick dough on top and bake until crust is done.

This recipe was taken from "Savory Dishes served in Sayville" put out by the Needlecraft Club of the Sayville Congregational Church in 1940.

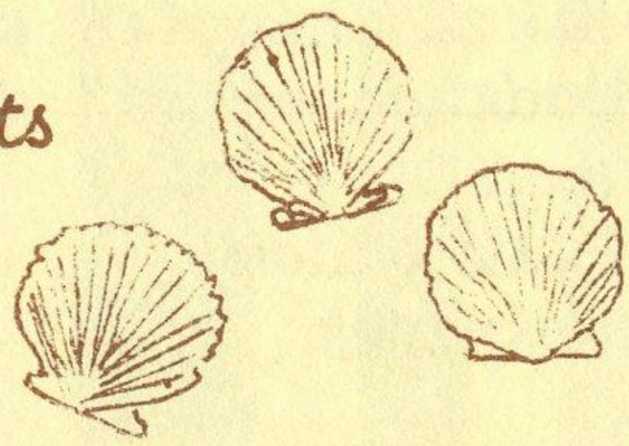
Mrs. Arthur Brandt
submitted by Miriam Rogers

Pledging health in the cut-throat early B.C. days was very real. A man was especially vulnerable while drinking. Thus kinsmen who "pledged health" swore to defend each other.

Ancient toasts were drunk from a massive common cup, passed from person to person as a token of peace and good will. Thus today we "pass the loving cup". The custom probably began with the cup of salvation shared in rites of the Hebrews, who then often smashed the vessels to prevent their secular use.

Coquilles St. Jacques
a la Snapper Inn

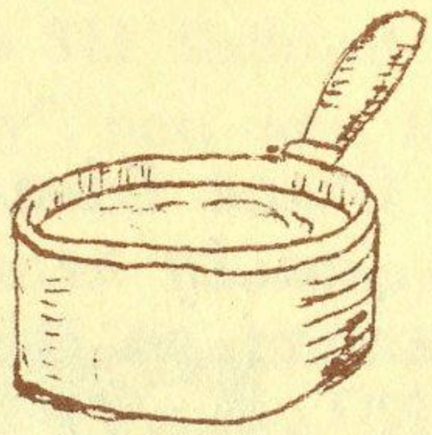
1-1/2 lbs. scallops
1 tbsp. chopped shallots
1/4 tsp. salt
1/2 cup dry vermouth
dash white pepper



Wash scallops, if large sea scallops, cut into quarters. Put in saucepan with the chopped shallots, salt, pepper and dry vermouth. Bring liquid to boil. Cover saucepan and simmer over low heat for 2 minutes. Remove scallops with slotted spoon and divide into 4 scallop shells. Cook liquid remaining in saucepan over high heat until reduced to half.

Sauce

1 cup heavy cream
1 tbsp. flour
4 tbsps. soft butter
minced parsley



Add cream to reduced liquid and bring to a boil. Boil rapidly until cream is reduced and sauce is consistency of syrup. Combine flour and soft butter, reduce heat and gradually stir in butter, bit by bit, stirring until thick and smooth. Pour sauce over scallops, sprinkle with minced parsley and heat in very hot oven for 5 minutes. Serves 4.

This is one of the most delicious seafood recipes, simple and quick to make. We like the fact that the coquilles can be prepared in advance and need only be heated in the oven at the last minute.

Courtesy of Charles Ivora
Chef, Snapper Inn, Oakdale

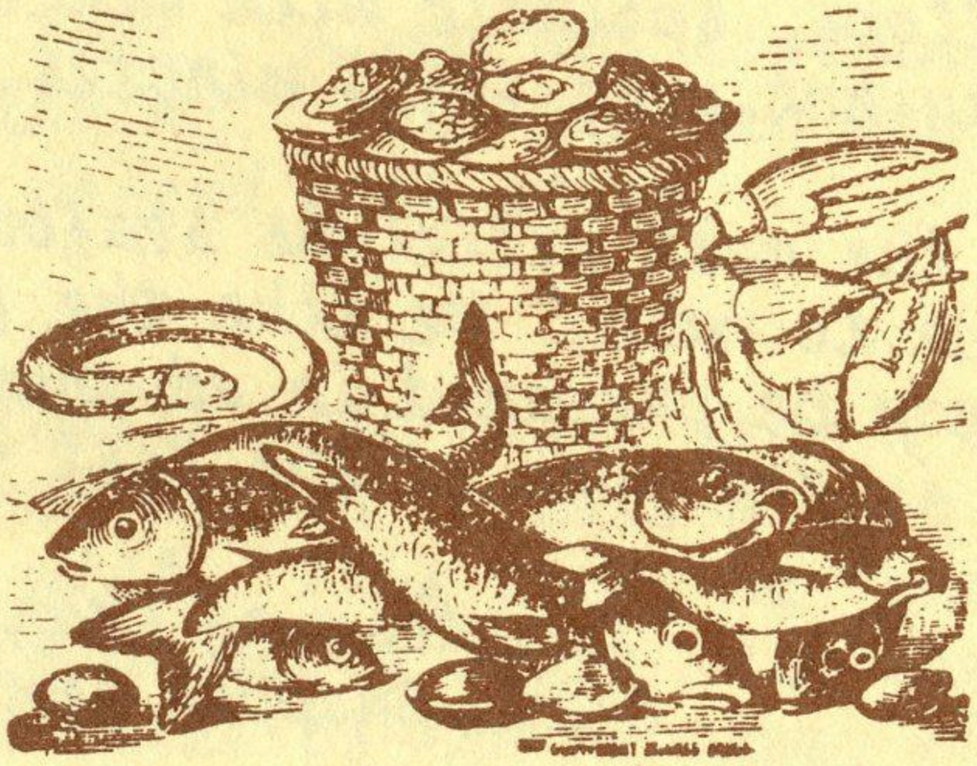
Edwards' Clam Bake

1/2 bushel cherry stone or little neck clams
1/2 bushel shingles or thin wood
1 wooden hoop 30" diameter
Tongs
Whisk broom
Newspaper

Place newspaper, several layers, on the ground underneath hoop. Pack clams nose down tightly in hoop. Place newspaper on top of clams in a pyramid shape. Pile wood on and light it. When clams are done their hinges turn white. After fire goes out, brush ashes away with whisk broom. Pick up clams with tongs and put in pan nose down.

I married Grace Edwards and had the pleasure of attending family reunions and clam bakes at the 1785 Homestead on Edwards Street at Collins Ave. In the 1920's, Will Edwards was chief chef, then in the 40's I was, having learned from helping him. Today, Jack Edwards is carrying on the tradition at his Aunt Sarah's home in Riverhead. She is Will's daughter.

Albert Both



BEFORE AND AFTER

No. 50 S. Main St. Sayville was Mr. Klaasen's Drug Store in 1868, then Vigny's, and in the 90's DeVries'. Erich Teitz purchased the pharmacy in 1923, then after his death in 1945, Joseph Uhorchak bought out the business, and moved it to 311 Railroad Avenue. Note the office door of "Doctor Merritt, Surgery", next door, local doctor of Mr. DeVries' time.

Photographer unknown

For many years Margaret Sprague's Antique Shop, the former drug store became the new Sayville Dog Grooming shop this year.

R. D. Photo

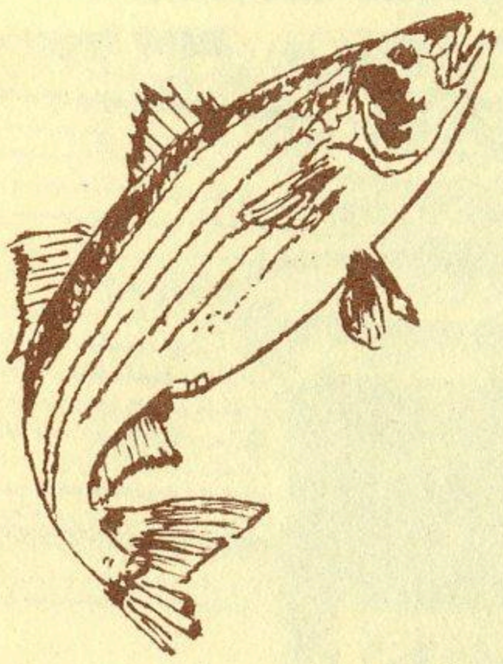
Lobster Newburg

2 egg yolks
1/2 tsp. salt
1-1/2 cups cream
3 tbsps. butter
1 tsp. corn starch
1 tsp. lemon juice
1 wine glass sherry
boiled lobster meat

Heat cream in double boiler with lightly beaten egg yolks, dash of pepper, salt and thicken with cornstarch. Add lobster, cut in bite size pieces and sauteed in butter. Add sherry and serve in patty shells or on toast.

Consuela Collins

Fish Fillets Supreme

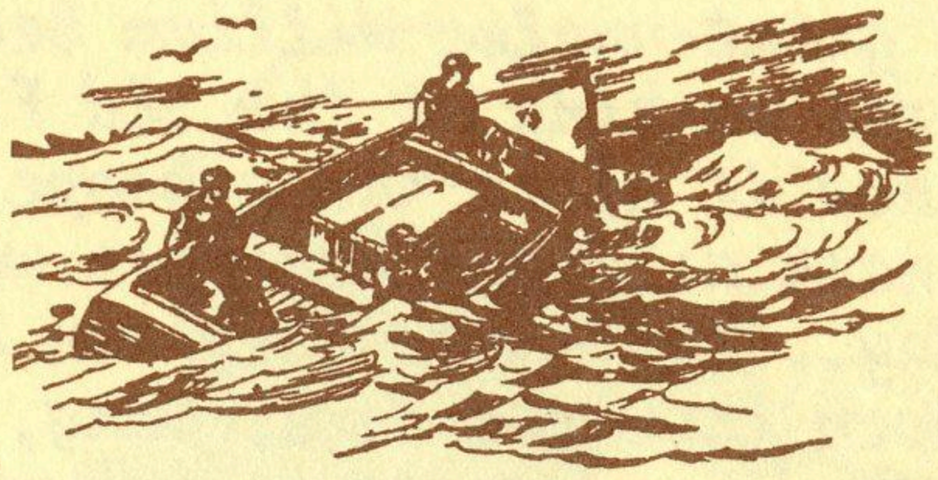


1 can frozen shrimp soup
1 lb. fish fillets
3 tbsps. milk
bread crumbs
grated Parmesan cheese

Lightly butter baking dish, spread fish in single layer. Heat shrimp soup with milk to defrost. Spread soup evenly on fish. Sprinkle with bread crumbs and grated cheese. Bake in 375° oven for 20 minutes (depending on thickness of fish). If not brown, place under broiler for a minute or two. Serves 3-4.

Mrs. Eugene Cunningham

Creole Shrimp



1	bay leaf
2	tsps. salt
1-1/2	cups water
3	tbsps. flour
1/2	tsp. oregano
2	lbs. raw shrimp
1/2	tsp. chili powder
2	tbsps. margarine
1/2	cup chopped celery
1	small green pepper, sliced
1	small clove garlic, minced
1	medium onion, thinly sliced
2	cans (8 oz. each) tomato sauce

Melt margarine in deep heavy pot. Add sliced onion, sliced green pepper, chopped celery and garlic, saute until tender. In small cup, combine flour and water. Stir into pot the flour mixture, tomato sauce, bay leaf, salt, oregano and chili powder. Bring to boil, simmer about 20 minutes. Add shrimp, cook uncovered until shrimp turns pink. Serve with rice. If thicker sauce is desired, sprinkle tablespoon of flour over sauce, continue cooking until well blended and mixture thickens. Makes 6 servings. 360 calories per serving.

Mrs. George Westerbeke

A wonderful bird is the pelican,
His bill will hold more than his belican.
He can take in his beak
Food enough for a week,
But I'm damned if I see how the helican.

Squaw's Ears

"My great-uncle, William Bedell, told me that when he was working at the old Fish Factory...as far as I know it never had a proper name, and was located as near as I can remember where Point O'Woods is today...that when they ran short of food, which did happen in those days, Mary, the cook, asked the men to go dig some clams. Then she would make what she called, "Squaw's Ears", for their meal.

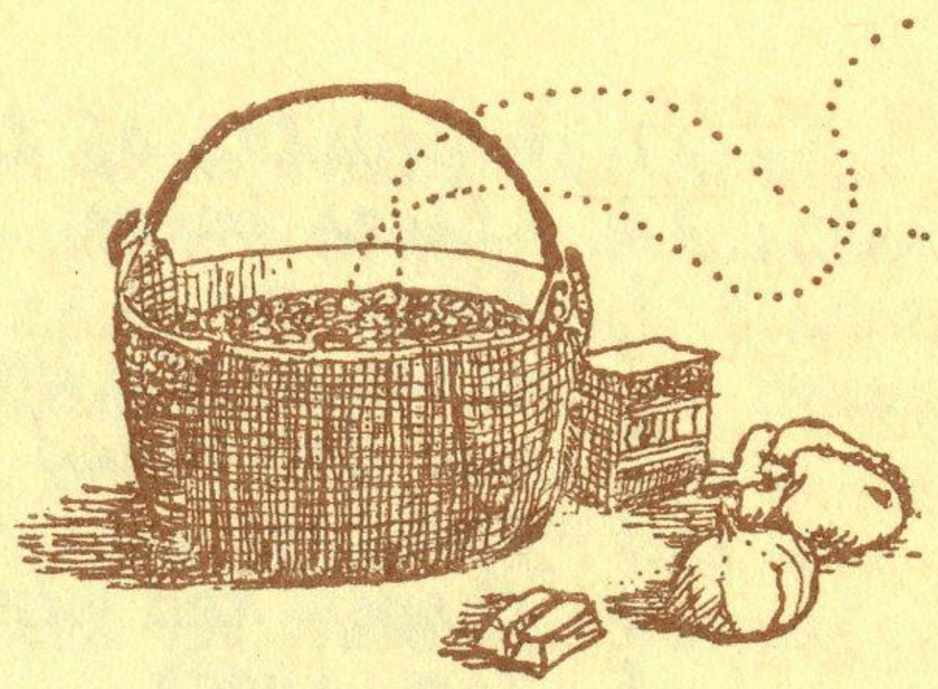
Mary would cut the heavy rim from each clam, which was called the squaw's ear, along with cutting out the clam bellies. Ears and bellies were put in a big frying pan with a little salt pork cut up and "tried out". The clam juice was added, then it was thickened with a little flour. A good and economical meal.

This was probably in the early or mid 1880's, as the house that was used as living quarters for the workers at the factory was moved to Sayville across the Bay to become a barn when my family built the brick post office in 1895, known as the Bedell Building on Main Street. Today, Umile Decorators is housed in it, and James Fallon has his law office above. Now the barn is our garage at the rear of our home on Center Street, almost in back of what was once the post office.

The fish factory was owned by a party of Sayville men, the Terrys and Woods among them. Many local men worked at the fish factory at one time or another".

Belinda Edwards

"Down East" Pot Roast



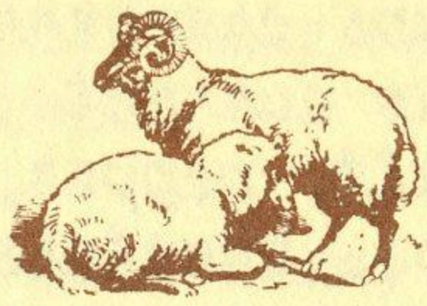
Allspice
Drippings
1 cup water
Orange juice
2 tbsps. sugar
4 whole cloves
2 cups cranberries
1/2 cup currant jelly
salt, pepper, flour
4 lbs. boneless rump, round or chuck roast

Coat meat with flour, seasoned with salt and pepper, brown in hot drippings in Dutch oven. Cook the cranberries in water until skins pop, then pour over browned meat. Add allspice and cloves. Cover and simmer over low flame. As meat cooks, maintain the level of liquid with orange juice rather than water. When meat is tender, remove to hot platter, strain pot liquid into small saucepan, add sugar and jelly. Heat thoroughly and thicken if necessary with flour and water paste. Serves 6.

Joan Gross

Roast Leg of Lamb
Czechoslovakian Style

1 boned leg of lamb (6-7 lbs.)
4 slices bacon
1 large onion
1 slice stale bread (grated) or
1/2 cup dry bread crumbs
3 tomatoes
4 tbsps. red wine
1 tsp. sugar
2 cups beef broth
salt & pepper



Lard the lamb with half the bacon, salt & pepper. Tie with string to shape it. Put remaining bacon, sliced onion, sliced tomatoes, bread crumbs in roaster with meat. Put in hot oven, 400°, cover for first hour, turn meat occasionally and add beef broth as necessary to baste. After 2-1/2 hours, add red wine and sugar, cook 15 minutes longer, remove from pan, strain gravy. One half cup sour cream may be added to thicken gravy but do not boil after adding cream. Serves 8-10.

When I was a child, a leg of lamb prepared in this way was a greater delicacy than roast turkey (which we considered no more than an oversized chicken) and roast chicken with dressing was a common dish in our home. My mother, Antionette Fisher Jedlicka, was a gourmet cook, having learned the art of cooking from her mother, A'na Votova Fisher, who owned and managed a well know "inn" or "Tavern" in the suburbs of Prague (1850-60). This Inn, located on the main highway leading to the beautiful city of Prague was well known for excellent food and warm hospitality. Guests arriving by private coaches were served in a beautifully furnished private dining room and the coachmen were welcome to relax

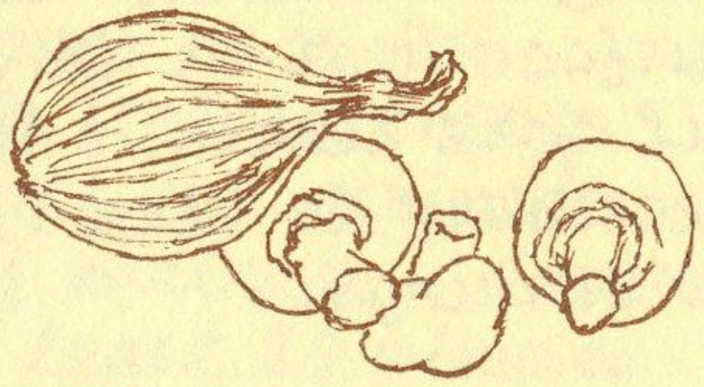
 (continued next page)

Roast Leg of Lamb

in the "public" or common room while the horses were looked after by the stable boys, or hostlers. Even as now, those were times of national disturbances and government officials were always traveling on business to other countries, therefore my grandmother's Inn "The Golden Cockerel" was one of the most popular hostelries in that section of Czechoslovakia.

Mrs. Paul N. Westerbeke, Sr.

Chicken and Artichokes

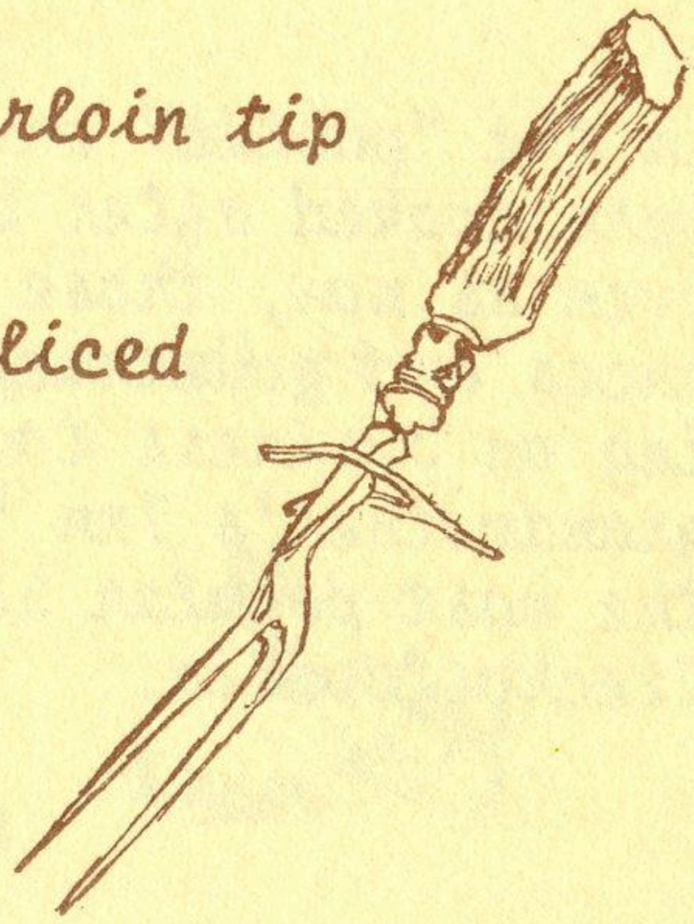


3 lb. chicken, cut up
6 tbsps. butter
2 tbsps. flour
3/4 cup chicken broth
1/2 cup dry white wine
1/4 cup sliced green onion
1/2 cup sliced fresh mushrooms
1 9 oz. pkg. frozen artichoke hearts

Dust chicken with flour, salt and pepper. Melt 4 tablespoons butter in pan and put in chicken, skin side down. Bake in 350° oven for 45 minutes, uncovered. Melt two tablespoons butter in saucepan. Stir in flour, add broth and wine. Cook & stir until smooth and thick. Remove chicken from oven, turn over, spread with onions, mushrooms and artichokes. Pour sauce over all, reduce heat to 325°. Cook 25-30 minutes more. Serves four.

Mary Pini

Sauerbraten



4 lbs. beef rump or sirloin tip
2 cups vinegar
2 cups water
2 onions, peeled and sliced
1 lemon, sliced
10 whole cloves
4 bay leaves
6 whole black peppers
2 tbsps. salt
2 tbsps. sugar

Place meat in deep bowl. Combine other ingredients and pour over meat. Cover and place in refrigerator for 24-36 hours. Turn meat 2 or 3 times to season evenly. Remove from liquid and rub surface lightly with flour. Heat 2 tablespoons fat in heavy kettle or roaster. Brown meat on all sides. Add 1 cup of vinegar mixture. Cover tightly and cook slowly over surface heat or in 350° oven for three hours or until fork tender. Add more of vinegar mixture if necessary to keep 1/2" of liquid in the pot. Makes 10 servings.

Gravy: 6 crumbled gingersnaps
6 tbsps. flour
2 cups strained vinegar mixture

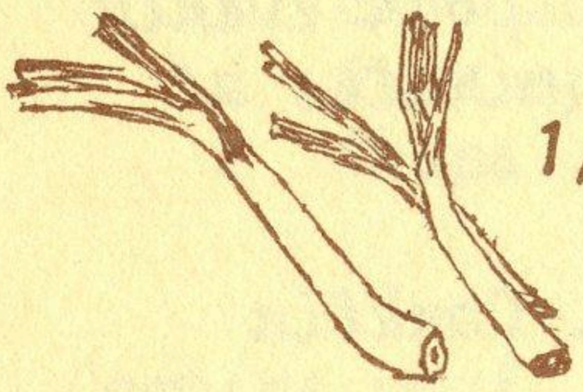
Mix together and stir into broth left in kettle. Stir, boil and season to taste. Leftover meat may be sliced and reheated in the spicy gravy. Also good when sliced and served cold.

Alice Sillery

Broiled Flank Steak
or
London Broil

Take a 2 lb. or larger flank steak and keep it tightly rolled in plastic wrap to keep from drying out until ready to use. Before cooking, score the meat on each side to prevent it from curling while broiling. A preliminary marinade will give the meat added flavor and tenderness.

Marinade:
- 1-1/2 tbsps. soy sauce
- 3 tbsps. minced scallions or shallots
- 2 tbsps. olive oil
- 1/2 tsp. thyme or Italian seasoning
- pepper or Tabasco sauce
- lemon juice

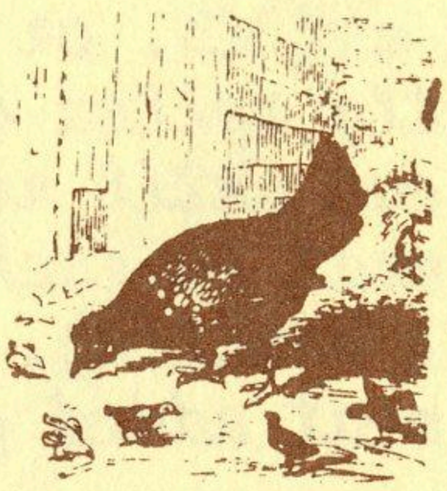


Mix marinade ingredients in bowl, using juice of 1/2 lemon and a large pinch of pepper or a few drops of Tabasco sauce. Lay steak flat in bottom of broiling pan and spread with half the marinade. Turn steak and spread with rest of marinade. Cover with waxed paper and leave for at least 20 minutes or refrigerate for several hours. Broil steak as close as possible under preheated hot broiler for 3 minutes. Turn with tongs and broil for 2 to 3 minutes. Cook longer for well done. Carve in very thin slices across the grain with very sharp long knife, starting 3 inches from one end and holding knife at a 10° angle, making slices 1/8" thick. Arrange on warm platter, pour juices over meat. Serve with brussel sprouts, baked whole tomato, hot French bread and Beaujolais or Mountain Red wine.

Mrs. William Sherriff

Vermont Spring Chicken

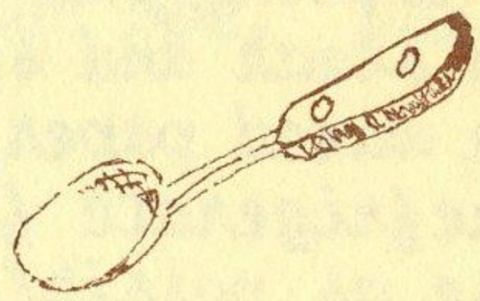
1 chicken, 2-1/2 or 3 lbs., cut up
1/4 cup butter, melted
1/2 cup maple syrup
1/2 tsp. grated lemon rind
1 tsp. salt
1/4 cup chopped almonds
2 tsps. lemon juice
dash of pepper



Place chicken pieces in shallow buttered baking dish. Mix remaining ingredients and pour evenly over chicken. Bake uncovered 50-60 minutes at 400°. Baste occasionally.

Jeanne L. Conklin

Chicken in the Pink



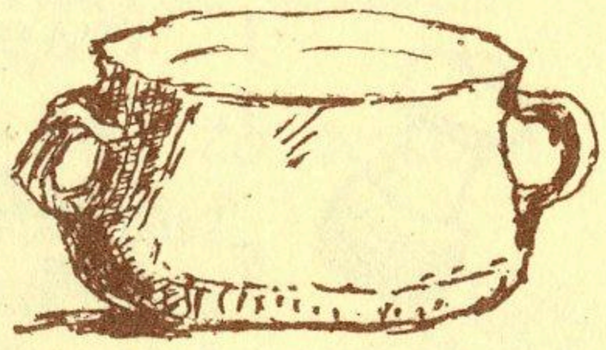
1 chicken, cut up and boned
2 tbsps. oil
1 egg
flavored bread crumbs
spaghetti sauce with mushrooms
1/2 cup Mozzarella cheese

Bone raw chicken and cut into small, bite sized pieces. Dip in egg and bread crumbs. Fry until brown on all sides. Place in casserole, add favorite spaghetti sauce with mushrooms. Top with layer of Mozzarella cheese. Bake at 350° for 40 minutes. Serves four.

Karen Conklin

Veal Balls, Hungarian Style

1 lb. veal, ground
1 clove garlic, minced
2 tbsps. chopped parsley
1 tsp. salt, few grains pepper
1/4 cup milk
1 egg, beaten
1/2 cup fine, dry bread crumbs
1/4 cup fat
1 tsp. Kitchen Bouquet
2 tbsps. enriched flour
1 3 oz. can sliced mushrooms, with liquid
1-1/2 cups sour cream
1 6 oz. pkg. broad noodles
2 tbsps. poppy seeds



Combine veal, garlic, parsley, seasonings, milk, egg and crumbs. Mix thoroughly. Shape in small balls. Melt fat, add Kitchen Bouquet, (carefully, as it doesn't mix too well. You may omit if you wish). Brown meat balls in this mixture. Remove meat balls, stir in flour. Add mushrooms and sour cream. Cook until thickened, stirring slowly. Add meat balls. Cover and cook over low heat for 20 minutes. Cook noodles in boiling salted water, drain, sprinkle with poppy seeds. Serve around meat balls and gravy.

Triple the recipe and you will have about 56 meat balls for a large dinner. The balls may be done ahead and refrigerated.

Add the Kitchen Bouquet before fat gets too hot, otherwise it forms little globules. This is for flavor only, so stir in quickly and start browning meat balls at once.

Roberta Semonian

Pork Chops with Fruit

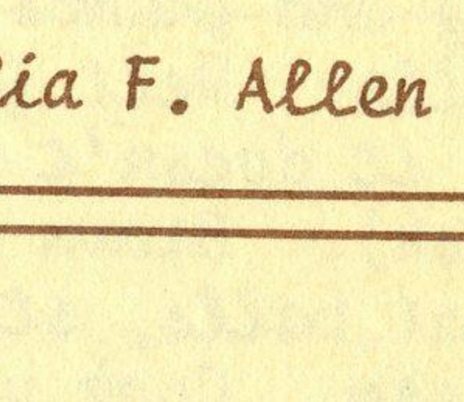
4 double pork chops
1 pkg, mixed dried fruit
1 cup raw rice
1/2 lemon, peeled and sliced thinly
1 tbsp. butter or oil
1 tsp. curry
salt & pepper
2 Ace soups or MBT chicken cubes

Soak fruit at least two hours. Salt and pepper the chops and lightly brown in oil. Put layer of fruit in a buttered casserole, add lemon, raw rice and sprinkle with curry. Repeat. Add chops last. Dissolve cubes in 1-1/2 cups water, add to casserole. Cover and bake at 350° for 1 hour. Serves 4.

Shelia F. Allen

Barbecued Pork Chops

1-1/4 tsps. dry mustard
2 tbsps. + 2 tsps. brown sugar
2 tbsps. + 2 tsps. catsup
1/4 cup vinegar
1/4 cup water
4-6 loin pork chops

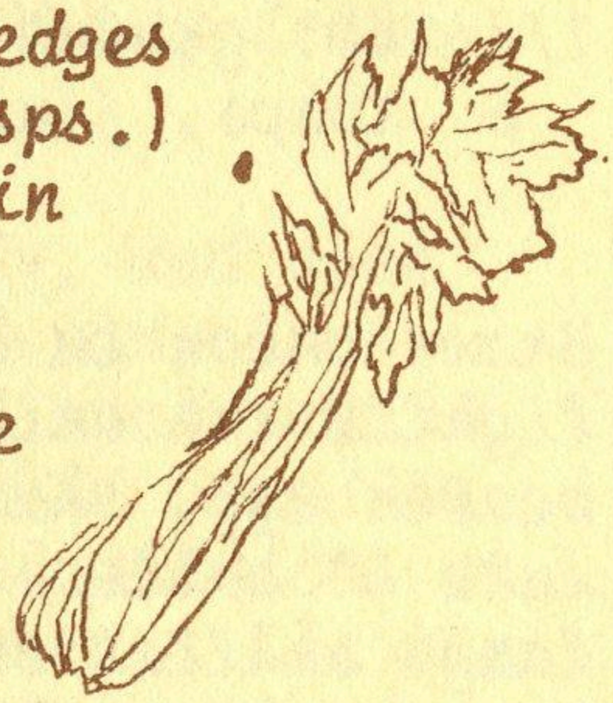


Combine ingredients, spread sauce over chops and bake uncovered at 350° for 1-1/2 hours. Makes enough to cover 4-6 chops, depending on size.

Millie Van Schaick

Chinese Pepper Steak with Tomatoes

3/4 lb. round steak, sliced
1 onion, sliced Chinese style, top to bottom
1 stalk celery, sliced Chinese style, slit lengthwise very thinly, then sliced across on the diagonal
2 green peppers, sliced thinly, top to bottom
1 8 oz. can sliced mushrooms, drained
2 good firm tomatoes, cut into wedges
soy sauce to taste (about 3 tbsps.)
1 beef bouillon cube, dissolved in
1 cup water
1 tsp. powdered ginger
1 large clove garlic, minced fine
2 tbsps. vegetable oil
cornstarch

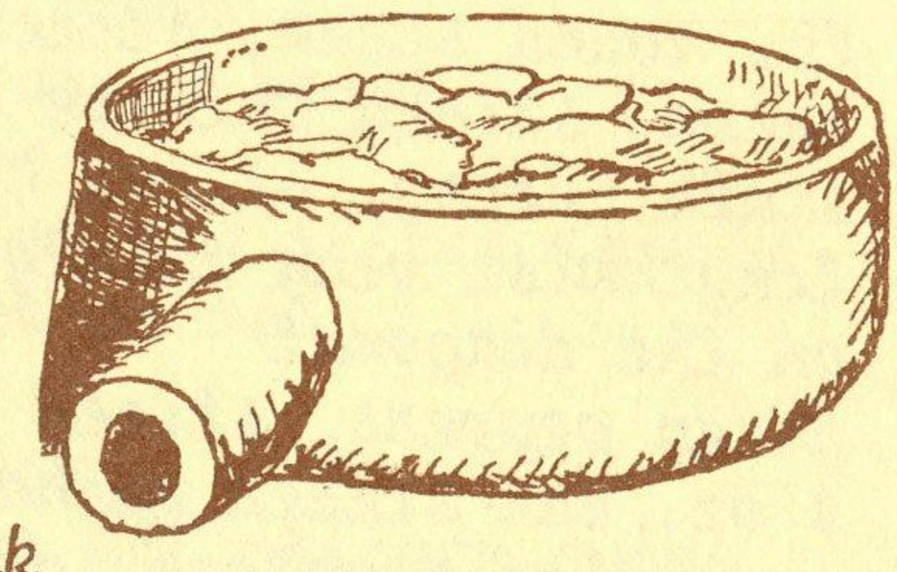


Slice steak at an angle and as thinly as possible. The meat can be cut almost paper thin if sliced while semi-frozen. Put oil, garlic, ginger and a little salt into deep frying pan. Heat well, add meat and cook together until meat is done, not brown, then add celery and onion. Stir together well for a few minutes over high heat, add bouillon, soy sauce and green pepper. Cover pan and cook until pepper is almost done, about 10 minutes. Mushrooms may be added. Add the thickening of the cornstarch mixed with water as desired. Add tomatoes and bring to boil. Serve fast or the tomatoes get mushy. They should be hot but not cooked. For that good Chinese flavor add a good dash of Accent or MSG when you add the thickening. Add a bit more soy sauce before eating. Serves four.

This recipe was given to me by a Japanese family who simply loved Chinese cookery.

Valdine Plasmati

Norwegian Meat Balls and Gravy



1/2 cup milk
1 tsp. salt
1 egg, beaten
2 tbsps. butter
1/4 tsp. allspice
1 lb. ground round
1/2 cup bread crumbs
1/4 lb. ground lean pork
6 tbsps. finely chopped onion

Brown onion in butter. Combine and mix together lightly the onion, meat, bread crumbs, milk and beaten egg. Add salt and allspice. Shape mixture into 1" balls. Heat 2 tablespoons of butter in a large skillet over low heat. Add meatballs and brown over medium heat. Shake pan frequently to obtain even browning. When thoroughly cooked, remove to serving dish.

Gravy: Add to fat in skillet a mixture of

3 tbsps. flour
1 tsp. sugar
1/2 tsp. salt
1/4 tsp. pepper

Heat until mixture bubbles and flour is lightly browned. Remove from heat, add gradually a mixture of 1 cup water and 1 cup cream. Cook rapidly, stirring constantly until mixture thickens, do not boil. Cook 1 minute longer. Pour gravy over the meatballs and serve immediately. Serves six.

Mrs. R. W. Nilsen

Gran'mere & Gran'pere's French Stuffing
(for two chickens)

2 onions, fairly small
6 slices white bread
1 lb. sausage meat
2 chicken livers
8 strips bacon
2 eggs

milk
chives
parsley
chestnuts
powdered thyme
powdered bay leaves

Saute sausage meat, Jones' preferably, and cook thoroughly. Drain off fat. In same pan, cook bacon, saute onions and livers. Cut bacon and livers into very small pieces. Crumble bread in large mixing bowl. Add two eggs, whipped with a fork. Add enough milk to moisten bread. Let the moistened bread stand a little and pour off any exdess milk. Stir in onions, bacon, liver and sausage meat so that all is well distributed. Add spices and herbs. Salt & pepper is not needed. Stir all ingredients in saucepan in order to absorb all residue left from sauteed meats and onions.

My maternal grandparents, Monsieur and Madame Jean Bazerque were born and brought up in the high Pyrenees in France. They brought this recipe to America, where they owned and operated the Lafayette Hotel on Candee Ave. They always instructed their chefs to use this very popular recipe. This recipe is delicious with or without chestnuts. If they are to be used, boil them, peel and dice into small pieces before adding them to the stuffing mixture.

Nanette Obrieght Wetherell

Barbecued Breast of Lamb

1 breast of lamb, cut up as spare ribs
1 bottle "Old Fashion French Dressing"
cooking oil (half as much as dressing)
1 tbsp. paprika
1 tbsp. parsley flakes
salt & pepper

Remove all excess fat from lamb. Mix the oil and dressing and all other dry ingredients well, pour over cut up lamb, let marinate for a couple of hours or over night. Barbecue over a medium fire until done to taste. Serve over or with boiled rice and a salad. Takes about 1 hour, serves two.

Marinade works equally well with lamb cut in cubes for shish kebab. Thread and alternate chunks of various vegetables, onions, canned potatoes along with lamb and barbecue the same as for the spare ribs, cooking time slightly shorter.

Dr. & Mrs. Richard Rempe

Swiss Steak

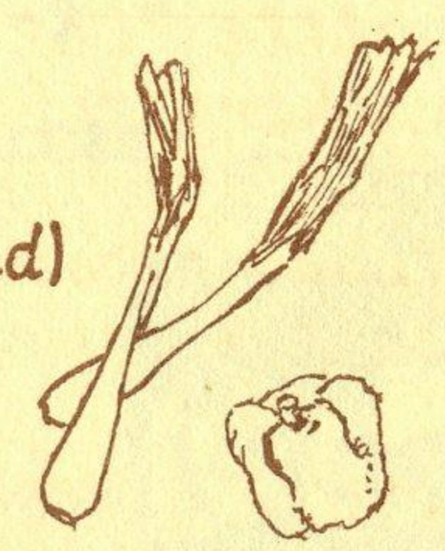
Round steak - 1-1/2" thick, flour

Pound flour into the steak on both sides. Season well and saute in very hot suet drippings until a good brown crust is formed. Add sufficient water to barely cover and simmer slowly for 1-1/2 hours. It may be necessary to add a little more water occasionally. When ready to serve there should be just enough water to moisten the meat.

Ione Justice

Korean Style Beef Cubes

Marinade:



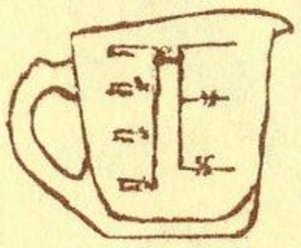
1/2	cup soy sauce
3	tbsps. sliced fresh ginger
4	cloves garlic (3 tsps. sliced)
1-1/2	tsps. sugar
3	green onions, tops only
3	small hot red chili peppers (seeded and crushed)

Combine all ingredients and let stand at least 30 minutes before adding 1-1/2 lbs. boneless beef sirloin or top round, cut into 3/4" cubes. Let meat stand in the marinade for 1/2 hour, stirring once or twice. To serve: heat 2 tbsps. sesame oil in frying pan, add drained meat cubes and cook, stirring, to brown all sides, for two minutes, or until done the way you prefer. Turn out on warm platter, sprinkle with 1-1/2 tbsps. soy sauce, then with 1 tbsp. chopped black sesame seeds, or toasted regular sesame seeds. Makes about 4 dozen appetizers. Double recipe for the marinade and use the whole recipe over a rice dish.

This is a favorite recipe introduced to me while on a visit to San Diego. Few can resist tender cubes of beef, cooked quickly so that they are brown on the outside and rare inside. Prepare marinade whenever it is convenient. Black sesame seeds may be found in Japanese or Chinese markets.

Mrs. Alfred W. Nelson Jr.

Chicken Intrigue

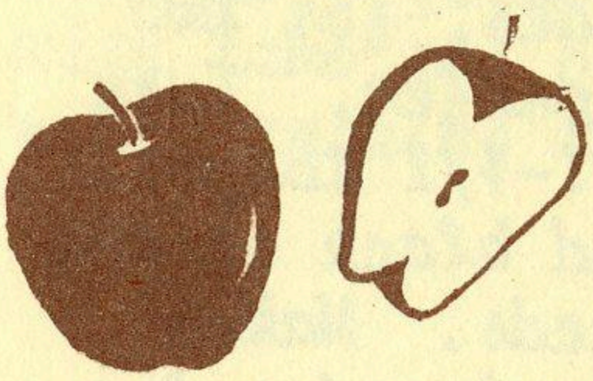


2-1/2 lb. chicken, (fryer)
1 small onion, minced
1 tbsp. butter
1 can Campbell's mushroom soup
2 tbsps. cooking sherry
pepper, salt, flour

Lightly brown chicken, which has been rolled in flour, in saucepan with butter and minced onion. Add mushroom soup and sherry, cover and cook for an hour over low heat. Serves 2 or 3.

A tasty and simple meal to prepare, nice with peas and rice.

Mrs. John Greene



Fried Apples and Bacon

Fry bacon strips until done, not too crisp. Set aside. Pour excess fat from skillet. Put in thinly sliced unpeeled apples. Cook slowly until tender, stirring occasionally. When almost done, add the bacon, mixing carefully. Serve hot. (But it's even good cold!).

A delicious main dish recipe my grandmother Ellen Ruth Diuguid, brought from her native Virginia, became a favorite that has been passed along in our family. The amount of bacon and number of apples simply must be judged by the number of mouths to be fed.

Ruth Diuguid Dougherty

Venison

8 venison chops, cut up
2 tbsps. butter or margarine
2-3 medium onions, quartered or sliced
salt and pepper
1 tsp. liquid garlic
1 cup bouillon
1/2 cup powdered milk, mixed with
1 cup water
1 tbsp. soy sauce
1/4 cup parmesan cheese, grated, optional
4-5 slices American cheese, optional
6 slices Swiss cheese, optional

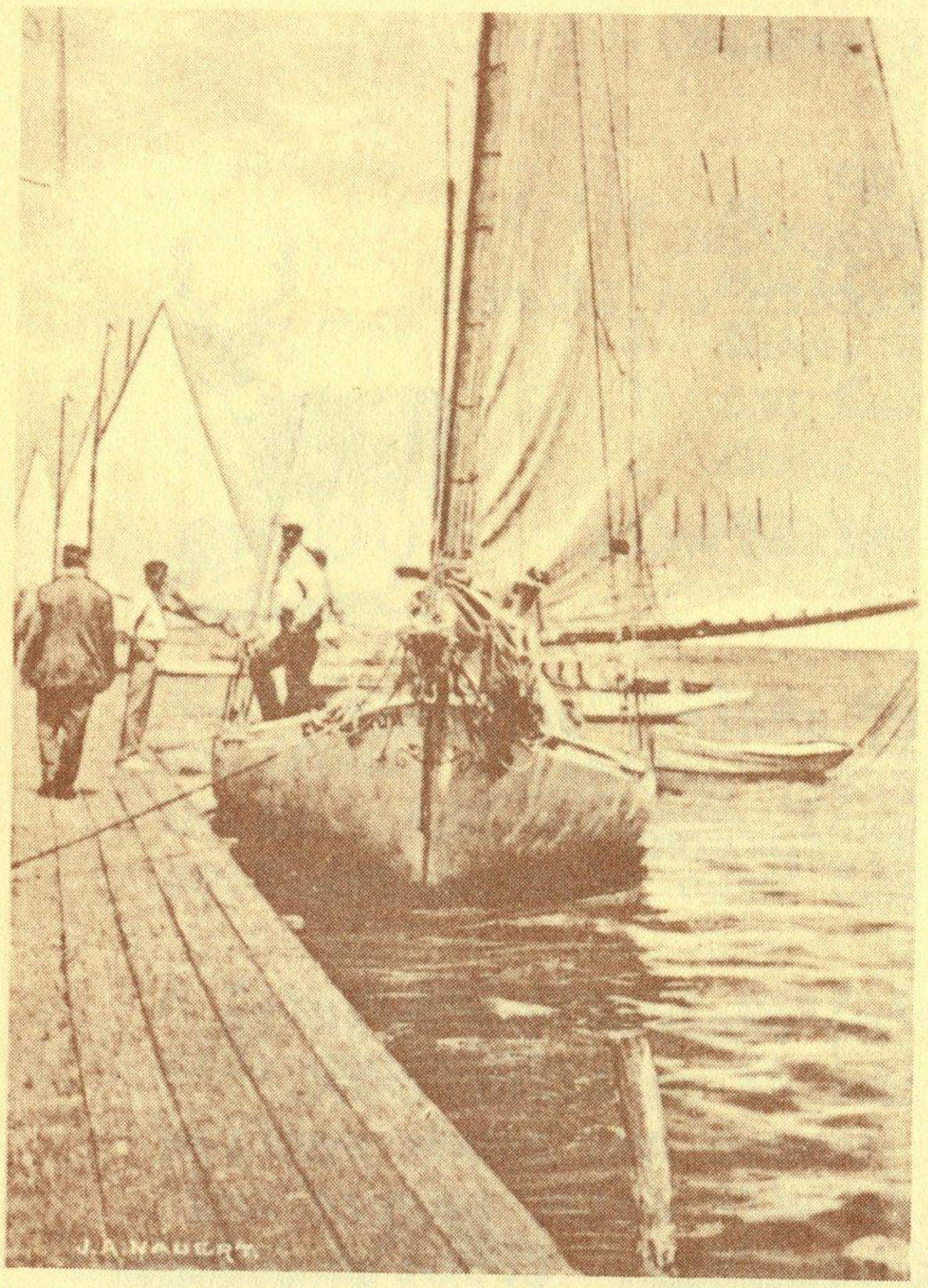
If you have another cut of venison and wish to use this recipe, just cube it or slice thin. Brown onions in butter, remove and brown venison in same butter. Sprinkle with salt, pepper and garlic. Add onions and bouillon. Cover and simmer 15-30 minutes. Before serving, add soy sauce, the cheese and milk. Heat until cheese melts. You may thicken if desired.

Note: This is equally good with almost any combination of cheeses or even without. Even those who don't like venison will eat this. In fact, I used to get quite a bit of venison from those who liked to hunt it but not eat it; but since giving out this recipe, I have a problem getting deer meat.

(Helen might have to put down her artist's brush and take to toting a gun occasionally.)

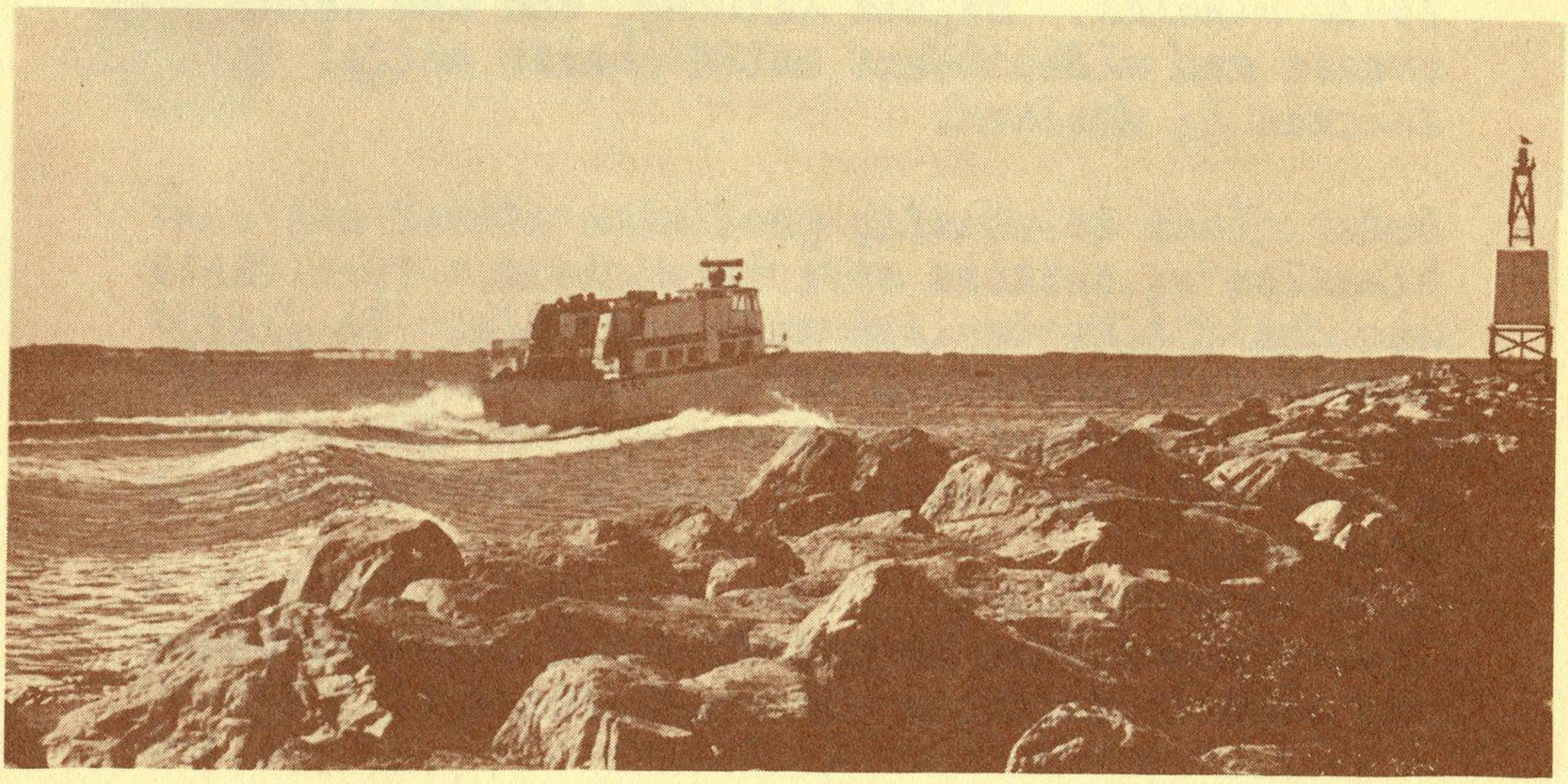
Helen Rundell

BEFORE AND AFTER



The "Emma Crum", captained by Monroe Hawkins of Bayport, sailed from dock at foot of Candee Avenue, Sayville, as the ferry between there and Water Island.

Postcard dated 1910 from Nettie Crosby/Jack Edwards Collection



In 1970 the "Monitor II" of Jos. Porkorny and sons Thomas and Donald, sails as the ferry to Cherry Grove, from dock in Browns River, Sayville, with familiar "rock pile" and beacon in foreground.

R. D. Photo

Favorite Meat Loaf

1-1/2	lbs. ground beef
1	med. or large onion, sliced
1	can tomato soup
1/2	tsp. salt
1/2	tsp. basil
1/4	tsp. oregano

Place half the onion slices in bottom of an 8 x 8 x 2" pan. Loosely add ground beef. Sprinkle salt and herbs over meat. Arrange remaining half of onion over top and pour soup over all. Bake at 375° for 45 minutes.

Mrs. Florence Downs Hallock

Hamburger Imperial - Grace Risley

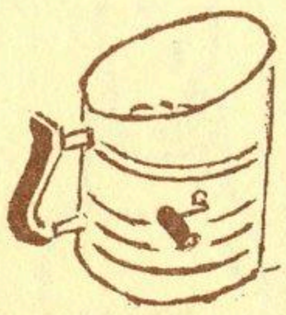
1	lb. cooked spaghetti
1	can cream style corn
1	lb. cooked chop meat
1	can tomato sauce or
1/2	cup catsup
2	large onions, sauteed

Rinse cooked spaghetti in cold water. Put in large greased casserole. Add remaining ingredients. Mix well. Cover with grated American cheese. Bake until cheese melts.

Mrs. Grace Risley ran the Sayville High School Cafeteria in the 1930's. This was one of her favorite dishes.

Thelma Carlson Webb

Fried Chicken

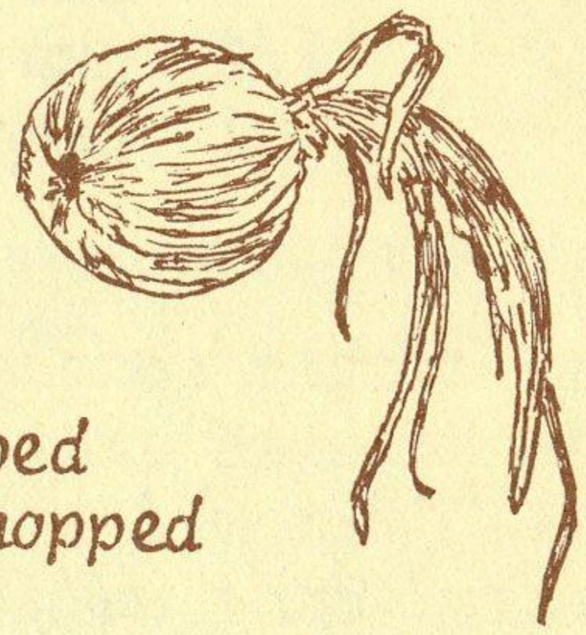


Eggs
Flour
Frying chicken
Seasoned bread crumbs

Completely remove all skin from chicken before frying. Taking off the skin makes the whole difference. Almost any preferred method of coating the chicken will do. We prefer to dip the chicken parts in flour, coating lightly, then in eggs beaten with a fork and then in seasoned bread crumbs. Re-dip in the egg and bread crumbs for heavier coating. Fry in shortening until tender.

Gladys Hunt Cervenka

Norwegian Meat Cakes



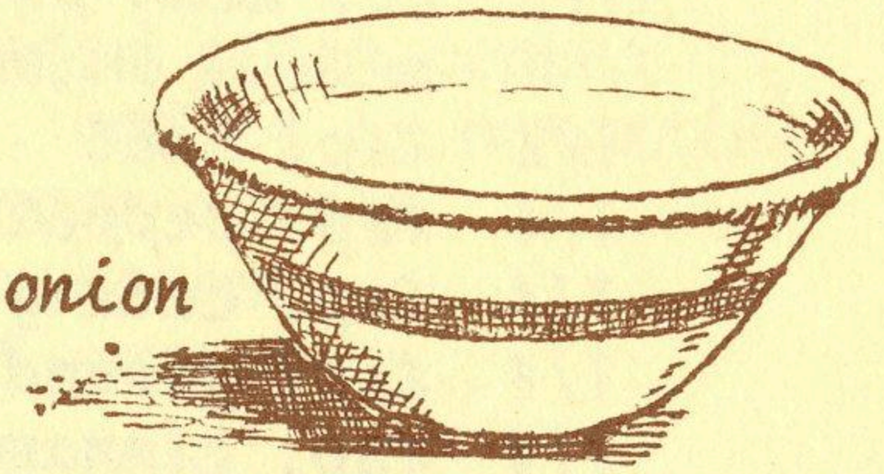
1/2 lb. butter
1/2 cup flour
2 tbsps. ketchup
salt & pepper
1/2 cup water or more
1-1/2 lbs. round steak, chopped
1 medium onion, finely chopped

Mix together and make 8 large cakes. Pat with more flour. Brown slowly in butter, then cover with water and cook about 1/2 hour, turning over several times. Remove the cakes and thicken the gravy. Pour over meat and serve.

Frances Edwards

Pizza Wellington

3 lbs. lean ground beef
2 tbsps. flour
1 tbsp. salt
1/2 tsp. pepper
2-3 tsps. leaf oregano
2 tbsps. instant minced onion
2 eggs
1/2 cup dry bread crumbs
1 pkg. Pillsbury refrigerated Pizza dough and sauce
1 8 oz. pkg. sliced Mozzarella cheese



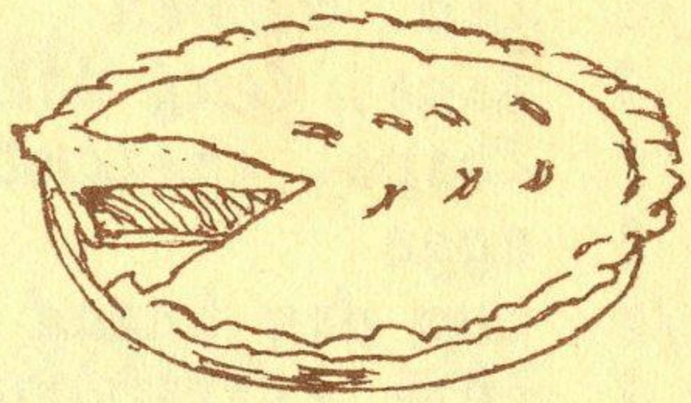
In large mixing bowl, combine meat, flour, salt, pepper, oregano, onion, eggs, dry bread crumbs and can of pizza sauce. Mix well. Shape into two 9 x 3" meat loaves. Bake in shallow pan at 350° for one hour. Remove from oven, cool 10 minutes. Unroll pizza dough, stretch to form a 14 x 10" rectangle. Place, seasoned side up, on ungreased 15 x 10" jelly roll pan. Cut in half to form two 10 x 7" rectangles. Place meat loaves, rounded side down, on rectangle. Wrap meat loaves, sealing edges and ends of dough. Place seam side down. Bake at 400° for 15-20 minutes. Top with cheese slices during the last 5 minutes of baking. Makes 12 portions.

Hint: Baked Wellington loaves may be wrapped in aluminum foil and frozen. Reheat unthawed in foil in 350° oven for about 1-1/2 hours.

Mrs. Charles Mintzer

Canadian Spiced Meat Pie

1/2 lb. round steak, ground
1/2 lb. lean pork, ground
1 medium onion, finely chopped
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. celery salt
1/4 tsp. ground cloves
1/4 tsp. cinnamon
1/2 cup water
pastry for top & bottom, 9" pie



Place steak, pork, onion, salt, pepper, celery salt, cloves and cinnamon in large heavy skillet. Mix well and blend in the water. Simmer gently for 30 minutes, stirring occasionally, until most of the liquid is absorbed. Skim off excess fat. If meat is very lean, add a tablespoon or two of butter or shortening as a binder. Meat should pack together firmly. Pack meat into pastry lined 9" pie plate, cut vents in top crust and lay over the filling. Trim and flute edge of crust. Bake in 425° oven for 35 minutes or until crust is nicely browned. Serve wedges of meat pie with a green vegetable, tossed salad and vanilla ice cream, topped with maple syrup. Serves 6.

Jeanne L. Conklin

According to "Sketches of Suffolk County" by Bayles, Fire Island Beach in 1760 or thereabouts, was only a sand bar, called by the Indians, Seal Island, as it had been a favorite playground for those aquatic animals.

Mama's Chicken Livers

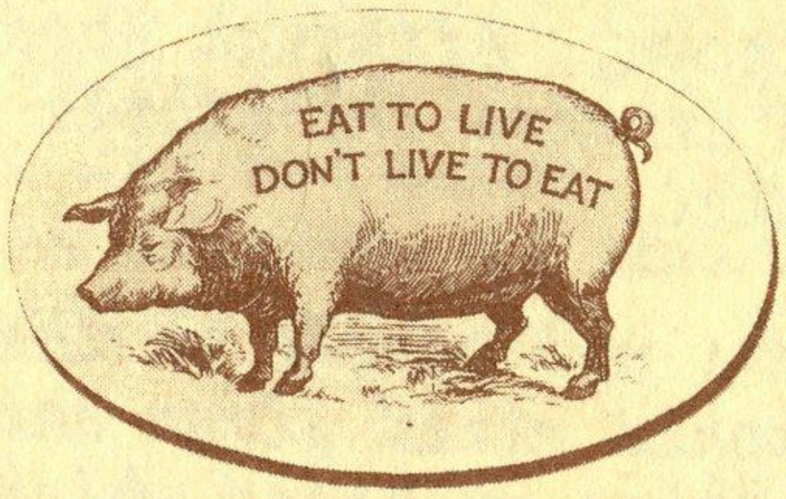
1	lb. chicken livers
1/2	cup minced fresh onion
1/2	cup diced green pepper
3	tbsps. butter or margarine
3/4	cup cream sherry
1/2	cup mushrooms
	salt & pepper

Saute onion & pepper in butter until soft, add livers, cook a few minutes, mixing livers with butter. Add salt & pepper and sherry. Cover and simmer on low heat 20 minutes, stirring once in a while. Add mushrooms, cook 5 minutes, serve on toast. Also delicious put in blender, after cooling, and served on crackers.

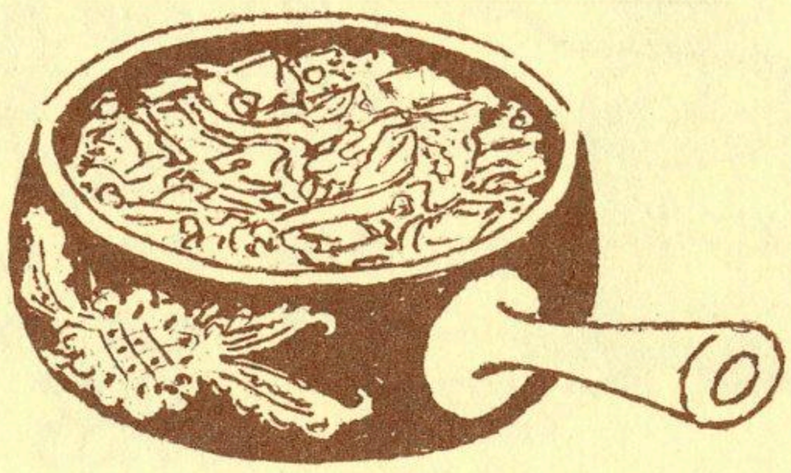
This is the favorite dish of my Dad, James Poro, now in Florida. He turned the Sayville Playhouse into a motion picture theatre and as a child I spent many weekends in Sayville and at the Playhouse . "Sayville is special".

Katherine Poro Erwood

This spot, at the western foot of Candee Avenue was once a shipyard and prior to the well-known Playhouse, a bathing pavilion and the club house of the Sayville Country Club.



Chinese Pepper Steak



1/2 tsp. salt
1/3 cup water
1/2 tsp. sugar
1/4 tsp. ginger
1/4 cup soy sauce
2 fresh tomatoes
1 can bean sprouts
1 tbsp. cornstarch
2 tbsps. cooking oil
1 clove garlic, crushed
2 green peppers, sliced into strips
2 lbs. round steak (cut in thin strips)

Heat oil in pan, add meat, garlic, ginger and peppers. Saute until golden. Add sliced tomatoes, salt, sugar and soy sauce. Cover, simmer until the meat is tender. Add bean sprouts, cornstarch and water. Let simmer about another 10 minutes. Serve over rice. Serves four.

Goes perfectly with your favorite salad and warm French bread.

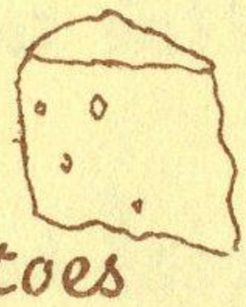
Barbara Proce

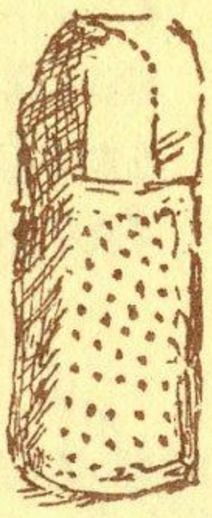
The history of bread is the story of civilization. It is probably the oldest prepared food known to man, but its actual origin is unknown. Although food fashions change, bread remains the staple food of man's daily diet.

8,000 years ago people on the other side of the world mixed flour and water to make flat cakes of bread which they baked on hot stones in the bright sun.

Brascioli or Stuffed Beef Roll

3 thin slices top round or sirloin steak
6 oz. Italian flavored bread crumbs
1 egg
3 hard boiled eggs, sliced
1 small box (1-1/2 oz.) raisins, blanched
3 tbsps. pine nuts, (pignoli), grated
3 tbsps. Parmesan cheese, grated
1/4 lb. Italian ham, sliced and shredded
1/2 tsp. salt
pinch pepper
1/4 cup olive oil
tomato sauce or stewed tomatoes





Nux bread crumbs, raw egg, salt, pepper and the tomato sauce, making a paste. Add water if necessary. Flatten slices of meat separately. Spread equal parts of paste mixture on each slice of meat. Sprinkle with blanched raisins, cheese and nuts. Slice hard boiled eggs and spread about one egg per meat slice. Cover with shredded ham. Roll carefully, starting from one long edge and rolling to the other end. Hold meat together with toothpicks, until tied securely. Use short lengths of string, tying in 4 or 5 places or truss the roll with one long twine going around several times and knotting carefully.

Brown in olive oil on all sides and place in the simmering tomato sauce for 2 hours. Remove the beef roll from sauce, place on slicing board to cool. When roll is cool, cut the strings and untie the meat. Slice into 1" slices. Serve on a hot platter with the hot sauce. Reheat briefly in a 325° oven after slicing, if desired. Delicious hot or served cold as cold cuts. Serves 6 to 8.

George Morell

Samp

1 lb. samp
salt & pepper
1 lb. pea beans
6 chicken wings
1 2 lb. beef shank
1 lb. salt pork, lean
3 potatoes, quartered
1 small onion, chopped
1 large yellow turnip, quartered

Cook samp, beef bone, salt pork and chicken wings about three hours, very slowly, in hot water, in covered pot. Add chopped onion, turnip and the potatoes, simmer about two hours. Stir occasionally, needs watching. Do not let stick. When done, about an all day job, eat in a soup plate. I add a bit of milk to mine, fit for a king.

This recipe is from my grandmother Raynor. I'm in my 91st year, so you may know how far back this recipe goes. In days gone by I gave samp parties for all my cousins. You can buy "samp" at Shand's in Bayport, L. I. and there is a little old store in Bridgehampton, L. I. where in the past I have bought it.

Rachel Green Raynor Terry Burns

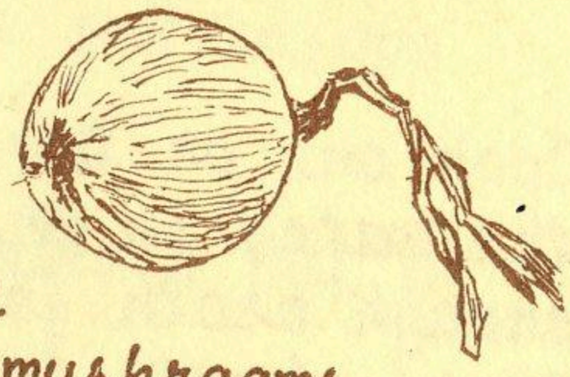
Jonathan apples are good for baking, pies, salads, and eating.

McIntosh are all-purpose apples for pies, dumplings, sauce, salads, and eating.

Northern Spy are for baking, sauce, salads, general cooking, and eating.

Meat Loaf Italiano

1 lb. lean ground chuck or sirloin
1/4 lb. ground pork
1/4 lb. ground veal
1/2 cup Pepperidge Farm seasoned stuffing
1/2 cup hot beef bouillon broth
1 medium onion, minced very fine
3 sprigs fresh parsley, chopped fine or
3 tbsps. dried parsley flakes
1/4 tsp. oregano
1/4 tsp. basil
1 egg
3 tbsps. grated Parmesan cheese
1 8 oz. can tomato sauce, with mushrooms



Soak stuffing in hot bouillon. Add onions, basil, parsley, oregano, slightly beaten egg and three tablespoons Parmesan cheese. Add ground meat, seasoned with salt & pepper, very little salt. Mix lightly but well. Add 1/2 can tomato sauce and blend again. Put in medium loaf pan, pour the remaining 1/2 can of tomato sauce over top. Place in 375° to 400° oven and bake 1 hour to 1-1/2 hrs. Aluminum foil may be used to cover loaf for the first 1/2 hour, then remove for rest of cooking time.

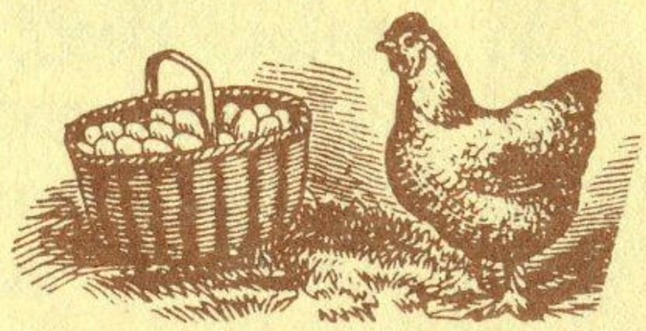
Mrs. Charles Stevenson

When handling fresh fish, dunk your hands in salt; it helps to keep the fish from "sliding".

Fish scales come off more easily if you first dip the fish in boiling water.

Mom Ritter's Bohemian Chicken Fricassee

2 chickens (or 1 and some chicken wings)
6 onions
1/2 tsp. caraway seeds
1/2 tsp. marjoram leaves
nutmeg
mace
brown flour
butter or margarine



Cook one or two chickens. Add 2 or 3 onions to the water in which the chicken is cooked. Make enough broth for gravy, also soup, if you wish. Strain broth into 2 pots, one for gravy and one for soup. To the broth, add caraway seeds, marjoram leaves, and small amounts of nutmeg and mace. Fry 2 or 3 onions in butter until yellow. Meanwhile put brown flour, made by mixing 2 sticks of butter or margarine with 6 tablespoons of flour in a heavy frying pan, stirring constantly until nice and brown, into the broth and mix from the bottom, then strain again and let come to a boil. Add cracker dumplings and let boil another half hour. Add the cut up chicken to the gravy and simmer to warm up the chicken.

Cracker Dumplings

10 eggs
4 boxes Uneeda crackers (unsalted)
4 sticks butter or margarine
salt, milk, flour, nutmeg & mace
parsley, chopped, fresh or dry

Roll crackers fine, add parsley, if preferred. Add eggs, melted butter, nutmeg, mace and salt.

(continued)

(continued)

Cracker Dumplings

Heat milk and mix until you can roll the mixture to consistency of a dumpling. Use flour on hands so mixture does not stick. Do not add too much salt.

This is time consuming and very rich. It is not for one who wants to get out of the kitchen in a hurry, but for one who likes to cook and enjoys eating.

Save some of the chicken broth and make a pot of soup for another day.

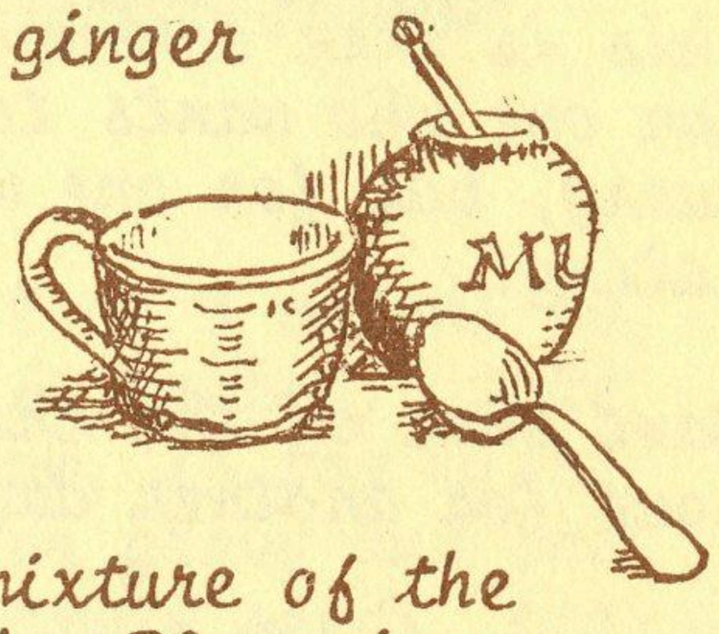
This recipe belonged to my grandmother and I believe she got it from her mother. As long as I can remember my grandmother, Barbara Ritter, made this dish and it has long been my favorite. So, for lack of a name and in memory of my grandmother, I would like to call this dish, Mom Ritter's Bohemian Chicken Fricassee.

Sandy Ritter

In 1834 a new road was laid out from the center of Sayville, eastward across the creek and through the middle of all the farms in Bayport and it was called Middle Road. (Middle, as it passed through the middle of these farms.) In fact, Bayport was called Middleroadville and it was not until a post office was established in 1858 that the name was changed to Bayport. The Middle Road thus became the second street in Sayville. Locally, we call the Sayville section, South Main Street. And to make it more confusing, many folks just say they live on the North Road or the South Road.

Flaming Ham Steaks Montmorency

2	smoked ham steaks, each 1-1/2" thick
1/4	cup melted butter or margarine
	dash ground cloves
1/2	tsp. dry mustard
1/4	cup butter or margarine
2	cans (1 lb. each) pitted dark sweet cherries
1	cup port wine or madeira
3	tbsps. chopped crystallized ginger
2	tbsps. slivered orange rind
2	tbsps. slivered lemon rind
2	tbsps. cornstarch
1/4	cup kirsch or brandy



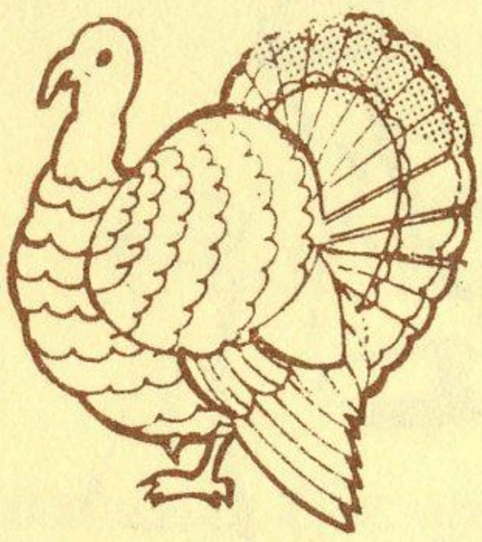
Brush steaks on both sides with mixture of the melted butter, cloves and mustard. Place in a shallow baking pan. Bake in preheated oven, 350°, for 40-45 minutes until hot and lightly browned. Meanwhile place butter in saucepan. Drain cherries and add juice to butter. Add wine, ginger and the slivered rinds. Stir in cornstarch, mixed with 1/4 cup water. Cook, stirring until butter melts and sauce bubbles and thickens. Fold in cherries. Simmer while stirring for 5 minutes. Place steaks on serving platter. Garnish with water cress or parsley. Pour kirsch or brandy over sauce and set aflame. Spoon flaming sauce over steaks.
Serves eight.

Eric J. Kittler

All human history attests...
That happiness for man, the hungry sinner!
Since Eve ate apples, much depends on dinner.

Lord Byron, Don Juan

Canadian Turkey Stuffing



1-1/2	lbs. chopped chuck
1	lb. sausage meat
2	large onions, chopped
4	stalks celery, chopped
2	eggs, beaten
1	lb. chestnuts
1	large loaf bread, crumbed
1	tsp. poultry seasoning
	salt & pepper

Chestnuts should be washed, slit on top , covered with water and boiled until shells split and are easily removed.
Saute chop meat and sausage until rendered, remove to large pot. Drain off fat, leave small amount in pan and brown onions and celery. Add to meat mixture, with chopped chestnuts, eggs, crumbled bread and seasonings. Mix well. This makes enough stuffing for 14 to 20 lb. turkey.

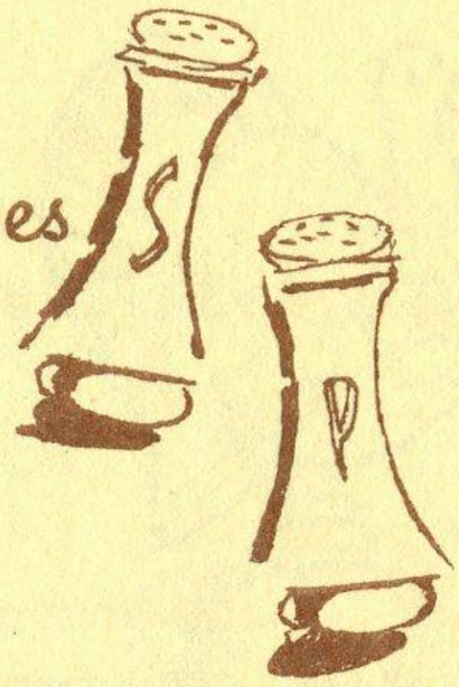
Note: Make day before, refrigerate and stuff the turkey day of cooking.

This recipe originated in Baie St. Paul, Canada, in 1800.

Mrs. Edmond Smit

Chicken Breasts in Sherry-Tomato Sauce

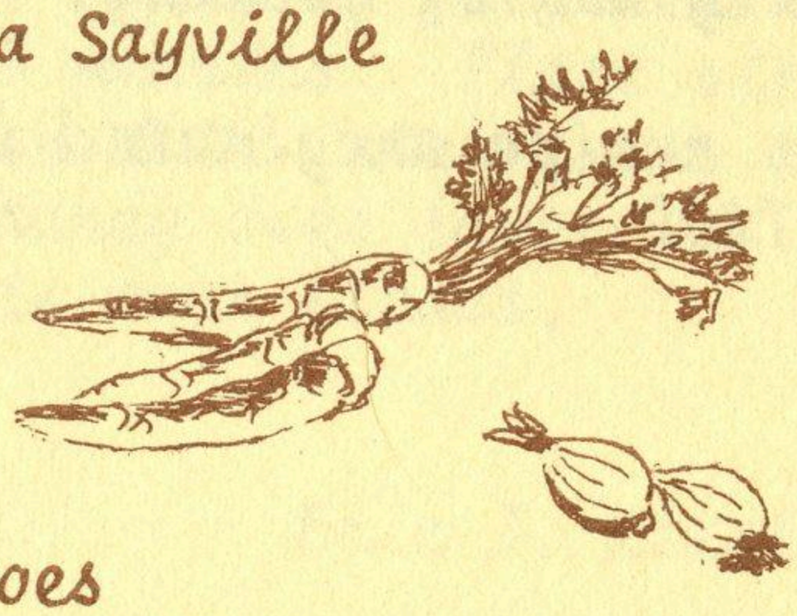
3	whole chicken breasts
1/2	cup flour
3	tbsps. corn oil
1/2	cup chopped onion
3/4	cup peeled chopped tomatoes
1/4	cup sherry
1	cup chicken broth
2	tbsps. minced parsley
1/4	tsp. white pepper
1-1/2	tsps. salt



Cut breasts in half, skin and bone. Dip in flour, salt and pepper. Brown in oil, remove and saute onions until browned. Stir in tomatoes and broth. Return breasts, cover and cook over low heat 25 minutes or until tender. Stir in sherry last 5 minutes. Sprinkle with parsley. Serves six, 210 calories per serving.

Mrs. George Westerbeke

Beef Stew a la Sayville



2	cans water
4	small onions
12	medium carrots
3	lbs. stewing beef
8	medium to large potatoes
2	cans Campbell's Cream of Mushroom soup
1	pkg. Lowry's beef stew seasoning (if available)

Place in covered Dutch oven and bake in 300° oven for 3 hours. Serves 8.

Dr. Francis F. Bodkin

Canadian Pork Pie

1 cup water
cornstarch
salt & pepper
pinch allspice
unbaked pastry shells
2-3 lbs. boneless pork, ground

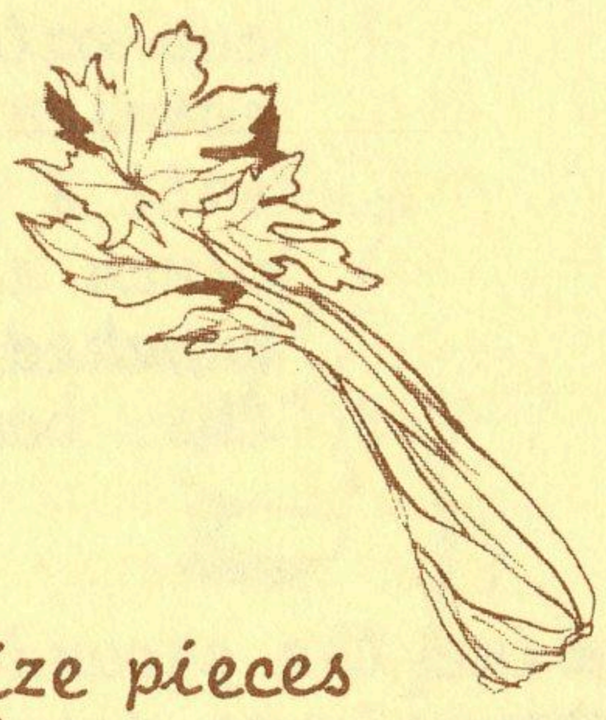
Combine the ground pork and about one cup of water, simmer for one to two hours. Add salt, pepper and a pinch of allspice. Thicken with cornstarch. Let cool. Put into piepans lined with cold pastry, top with pastry, pinch sides. Bake in hot oven, 425° until pastry is golden brown. Makes two or three pies.

This is typically French Canadian. Years ago I used to make these for the Men's Club at St. Ann's Church, Sayville. The Reverend Bond still likes them. One particularly bad snowy evening, not too many men showed up for the club meeting so Reverend Bond took one of the pies back to the rectory with him. The weather was really bad and on the way across to the house, Reverend Bond slipped and fell into the deep snow. Mrs. Bond, looking out the window, could see only his hand held high with the pie still intact.

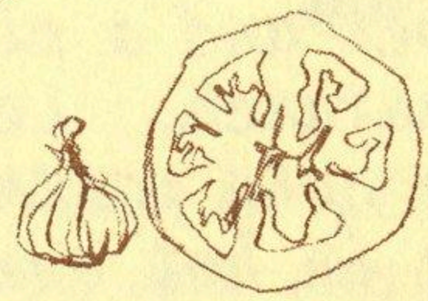
Margaret Charest

If a very young child has to be fed, take the top crust of good, sweet home-made bread; soak it in cold water half an hour, and then boil twenty mins.; cover tight; then beat with a fork until smooth and sweet. This will agree with the stomach better than anything else. (Quite different from our convenient 1970 jars of scientifically prepared strained infant foods!).

Chinese Beef



1 pound sirloin tips
4 tsps. sugar
2 tsps. cornstarch
4 tsps. soy sauce
2 tsps. Burgundy wine
1/4 cup cooking oil
2 tbsps. cooking oil
3 green peppers, bite size pieces
3 tomatoes, bite size pieces
2 stalks celery, chopped
1 onion, thinly sliced
6 cups hot cooked rice
sauce (recipe below)



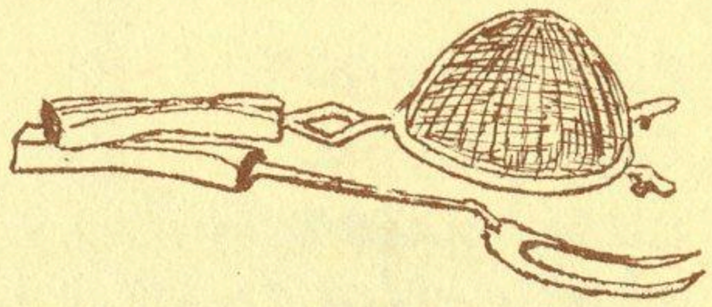
Cut sirloin in thin strips. Mix together the next five ingredients. Pour over meat. Marinate at least 30 minutes. Drain beef. Cook in remaining oil for 2 minutes. Remove beef. Add vegetables to pan, cook until tender crisp, about 5 minutes. Add the beef. Stir in sauce and cook for one minute. Serve over hot cooked rice.

Sauce: 1 tsp. cornstarch
2 tsps. sugar
1 tbsp. catsup
1 tsp. soy sauce
1/2 tsp. Worcestershire sauce

Mix together all ingredients. Serves six.

Donna Bogatin

Lickin' Chicken



1/4 tsp. oregano
1/2 tsp. sweet basil
1/2 cup chopped onion
1/4 cup sauterne
1 tsp. salt
1 clove garlic, crushed
2 tbsps. clarified butter
1 can condensed cream of chicken soup
1 fryer, quartered, wings, neck & back removed, use for stock

Wipe chicken dry. Put butter in large skillet, add garlic and remove when brown. Add chicken pieces and brown on all sides. Add onion, turn heat low and simmer 10 minutes. Add soup, stir in sauterne. Sprinkle with herbs and salt, cover tightly and cook over low heat for 1 hour. Serve with rice. Makes 4 portions.

Freezes well and is even better when re-heated. Wonderful to have on hand for a busy day, like when I'm printing Christmas cards.

Betty MacKenzie

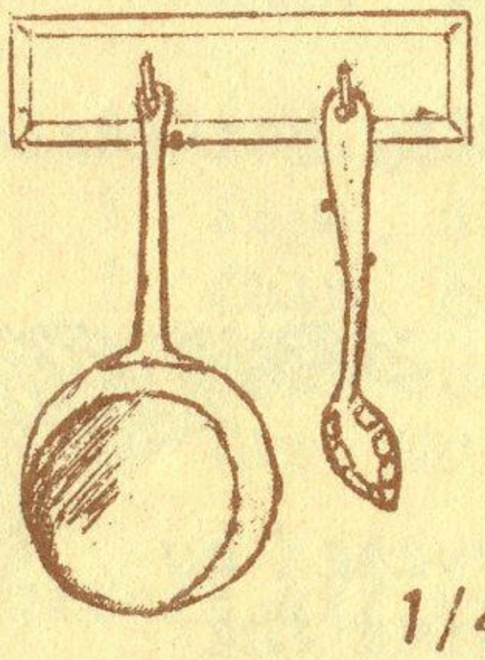
An old Indian remedy discovered by Henry Rogers while cataloging the Sayville Historical Society's books, urges the patient to swallow six gravel stones about the size of a small pea, from a cool brook every morning. Repeat for nine mornings in succession. Aids digestion!

Savory Smoked Tongue
(Pressure Cooker)

1/4 cup vinegar
1/2 tsp. thyme
2 cups water
8 whole cloves
2 tbsps. brown sugar
1 smoked beef tongue (about 4 lbs.)

Combine all ingredients except tongue in 8 quart pressure cooker. Cut tongue in half crosswise, place in cooker. Cover and cook at 15 lbs. pressure for 1 hour. Cool quickly, according to the manufacturer's directions. Remove cover. Remove tongue from cooker, cool slightly and cut away skin and excess fat. Chill and slice. To serve hot, place on heated platter and serve immediately with hot apple-raisin sauce.

Apple-raisin Sauce



dash allspice
1/8 tsp. salt
1 tbsp. butter
1/8 tsp. cinnamon
1 tbsp. corn starch
3 tbsps. brown sugar
2 tbsps. lemon juice
1 cup unsweetened apple juice
1/4 cup chopped seedless raisins

Combine sugar, cornstarch, salt, cinnamon and allspice in small saucepan, stir in apple juice, lemon juice and raisins. Cook over low heat, stirring constantly until sauce thickens and boils 1 min. Add butter, stir until melted. Serve hot with Smoked Tongue.

Stillman's Houseboat anchored at foot of Blue Point Avenue, Blue Point, was a popular place during 1920's and 30's.

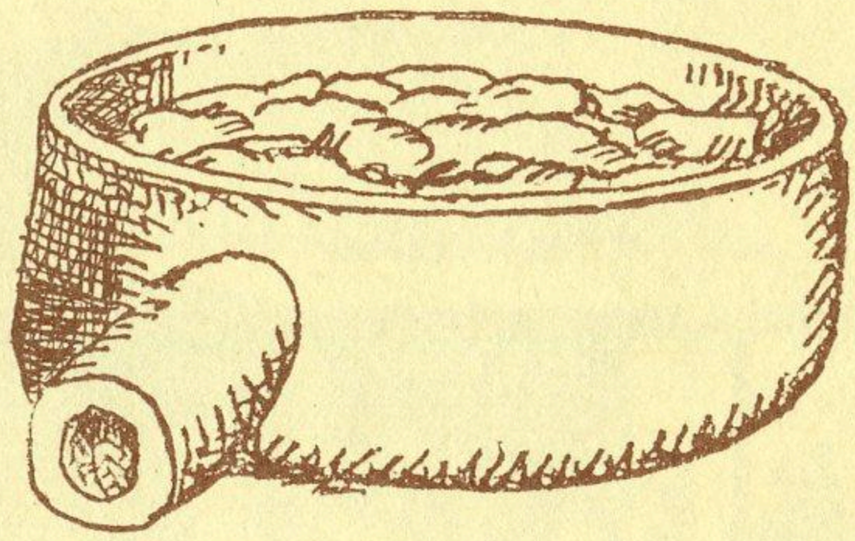
postcard from Stillman family

Gone are the docks, big summer hotels and bathing in Great South Bay, once a popular pastime in south shore towns, typified by this scene of late 1920's at Nelson's Five Mile Look Beach, Blue Point.

Say. Hist. Soc. postcard collection

Tiny Swedish Meat Balls

3/4 cup milk
2 tsps. salt
1/4 tsp. pepper
1/8 tsp. nutmeg
1/8 tsp. allspice
fat for frying
1 lb. ground beef
1 lb. veal, ground
1 onion, chopped fine
2 eggs, lightly beaten
1/2 lb. lean pork, ground
1-1/2 cups soft bread crumbs



Grind meats together or have butcher do it. Remove crusts from bread and soak in milk. Stir until of paste consistency and add seasonings and beaten eggs. Add meat. Beat with wooden spoon until well blended. Do not press spoon into meat. Dip out rounded teaspoonfuls and place on waxed paper. When all meat is dipped out, roll into 1" balls. Handle meat very lightly. Let stand for about 1/2 hour to dry a bit. Meat balls will be smoother if hands are dusted lightly with flour. Heat fat to 1/4" deep. Brown the meat balls, shaking gently until they are set. As each batch is browned, remove from pan & drain on paper towels. Serve with gravy made from drippings. To make, measure 4 tbsps. fat, add 4 level tbsps. of flour and add enough water or milk to desired thickness, about 3 or 3-1/2 cups. Season well. Beef bouillon cubes may be used for part of the liquid.

For extra flavor, put browned meat balls in shallow baking dish in a single layer. Add some canned beef bouillon and bake for 30 minutes at 350° until bouillon is absorbed and meat balls are brown.

(continued next page)

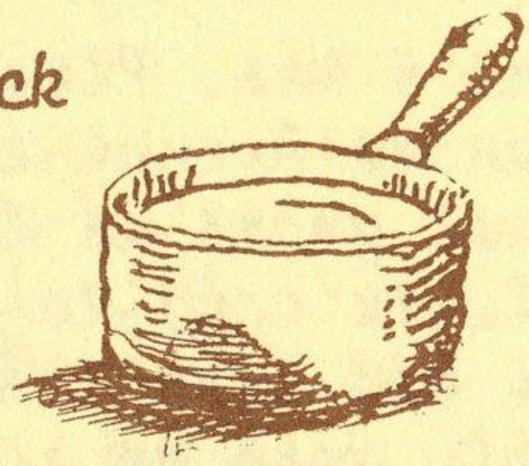
Tiny Swedish Meat Balls

Yield: 80 tiny 1" meat balls.

This is the kind of meat ball served at smorgasbords. A variation for a family meal is to serve them in a gravy. Good for cocktail parties as they can be made ahead and heated when needed.

Mrs. Anthony J. Magee

Runderlapjes



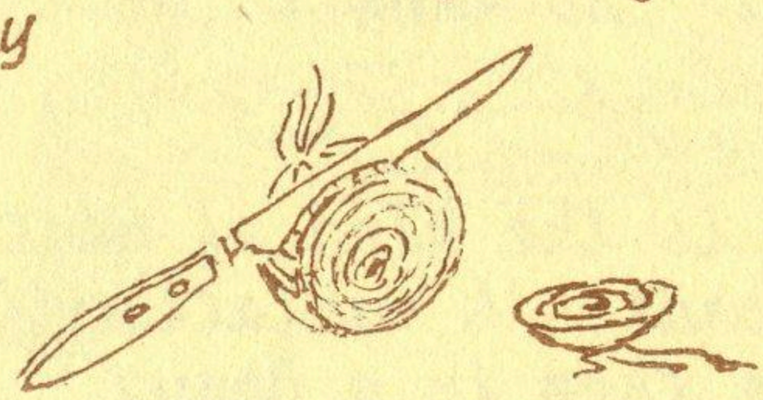
1-1/2 lbs. round steak - 3/4" thick
6 ounces red wine
1 ounce vinegar
salt
flour
4 cloves
10 cocktail onions, or 1 minced onion
2 bay leaves
tiny red peppers or cayenne

Cut steak into individual portions, sprinkle with salt, dip into flour, sear quickly in butter or rendered fat. Reduce heat to a simmer, add remaining ingredients. Simmer 1-1/2 hours. Gravy may be thickened a little. Serve with cooked red cabbage. Serves 6.

Cornelia Jonker Barton

Rolled Veal or Beef

Very thin veal cutlet or
Very thin bottom round of beef
Onion, parsley
Sausage meat
Tomato sauce
Salt



Cut meat to individual size, or if large pieces are used when cooking for a number of people, cut after cooking.

Chop onions, parsley and sausage meat and spread out on meat in 1/2" layer. Roll up meat and tie with cord. Cook slowly in heavy greased skillet, no cover, until brown and done, about an hour. Pour off any fat, add favorite tomato sauce and reheat. Serve with noodles and a salad.

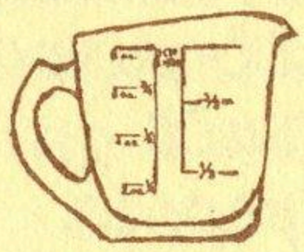
Mr. & Mrs. Pleitz owned the Lafayette Hotel on Candee Avenue in the 1950's and early 60's in its last years as a summer resort hotel. When Mr. Pleitz came to America in 1913, at the age of 23, he had been trained as a telegraph operator. The only work he could find was peeling potatoes and onions at a restaurant near Brooklyn Bridge at $21 a month, but room rent was only $5 a month in those days. Thus, he learned to become a chef instead and a good one.

Angelina and Olinto Pleitz

A Christmas guest in 1797 at Mount Vernon, one Aramiah Frost wrote, "The dinner was very good, a small roasted pig, boiled leg of lamb, roasted Fowles, beef, peas, lettuce, cucumbers, artichokes, etc., puddings, tarts, etc., etc...."

Baked Short Ribs

1 lb. English-cut short ribs
1 tbsp. flour
1/4 tsp. paprika
1/2 tsp. salt
1/8 tsp. pepper
1 cup red wine
1 clove garlic

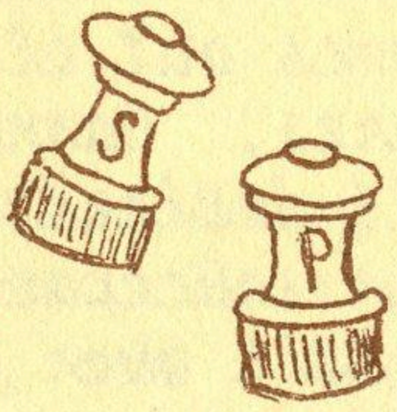


Roll ribs in flour seasoned with paprika, salt and pepper. Brown in hot fat. Place ribs in casserole, add wine and garlic. Cover and bake in slow oven, 300°, for 2-1/2 hours or until tender.

Dottie Osmun

Forgotten Ribs

1-1/2 tsps. salt
1/2 tsp. pepper
4 lbs. beef short ribs
2 8 oz. cans tomato sauce
2 tbsps. molasses
2 tbsps. cider vinegar

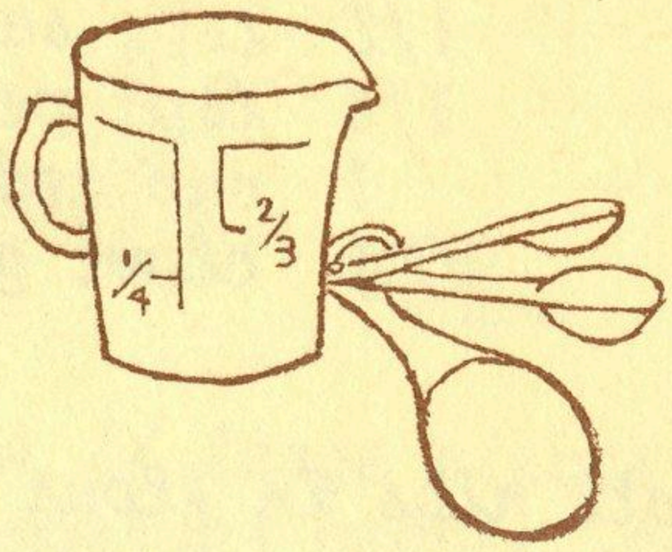


Place ribs in baking dish that has a cover. Sprinkle with salt and pepper. Combine the remaining ingredients in a small pan and bring to a boil. Pour over the meat, cover and bake for 4 hours in a 275°-300° oven. The cooking time will vary with the quality of the meat. Spoon off excess fat. Serves four.

Mrs. Emil Novotny

Chicken and Stuffing Scallop

1/2 8 oz. pkg. (1-3/4 cup) seasoned stuffing mix
2 cups diced cooked chicken
4 tbsps. butter or margarine
1/4 cup all-purpose flour
1/8 tsp. salt
dash pepper
2 cups chicken broth
3 slightly beaten eggs
1 can condensed cheese soup
1/2 cup milk
2 tbsps. chopped pimento



Prepare stuffing mix according to package directions for dry stuffing. Spread in a 10 x 6 x 1-1/2" baking dish. Top with chicken. Melt the butter, blend in flour, salt and pepper. Add broth, cook and stir until mixture thickens. Stir small amount of hot mixture into eggs; return to hot mixture. Pour over chicken. Bake in slow oven 325° about 35 minutes or until knife inserted in center comes out clean. Let stand 5 minutes, cut into squares. Garnish with sliced stuffed green olives, if desired. Serve with Pimento Cheese Sauce: in saucepan combine soup, milk and pimento. Cook and stir over medium heat until heated through. Serves six.

Gladys Brown

Reach for the hot water kettle
when it's time to add water to
any hot cooking meat. Cold
water, added to hot meat, toughens
fibers and adds to cooking time
needed to return them to tenderness.

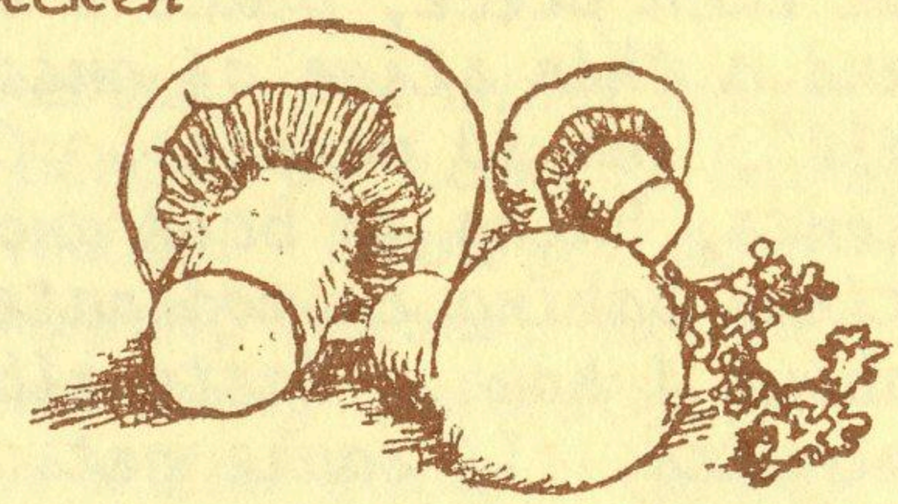
Roast Veal Breast

Use a nice size breast of veal and have a pocket cut in it. Stuff it with a bread stuffing, with a little pork sausage added. Use seasoning as desired. Add a couple of strips of salt pork to the top of the roast before putting in the oven. Roast for 2 hours at 300°.

Easter Nash Crump

Chicken Helene

6 half breasts of chicken
2 tbsps. sherry
1 tbsp. butter
3/4 lb. mushrooms
2 tbsps. flour
1-1/2 cups chicken broth
1/4 cup dry white wine
Hollandaise sauce



Skin and bone the chicken breasts. Brown carefully on both sides in hot butter. Pour over flaming sherry. Remove chicken, add 1 tbsp. butter to pan and saute mushrooms which have been washed, dried and stemmed. Remove mushrooms and stir in two tablespoons flour. Add chicken broth and dry white wine. Stir until boiling. Put chicken in casserole with the mushrooms and pour sauce over all. Cover and cook at 325° until the chicken is tender. Remove from oven, spread with about six tablespoons of Hollandaise sauce and brown for a minute or two under the broiler. Serves six.

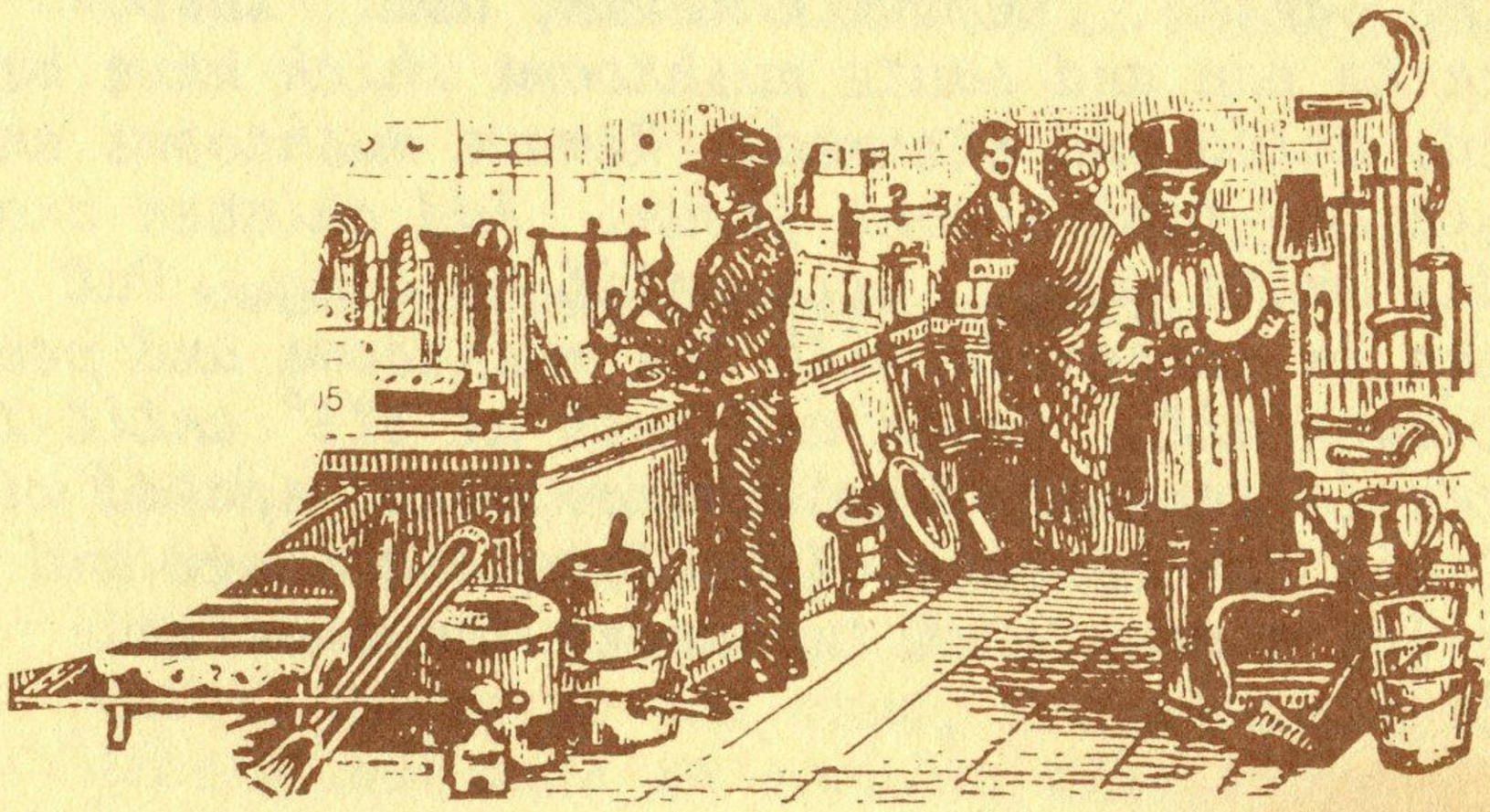
Joan Gross

Barbecued Spareribs

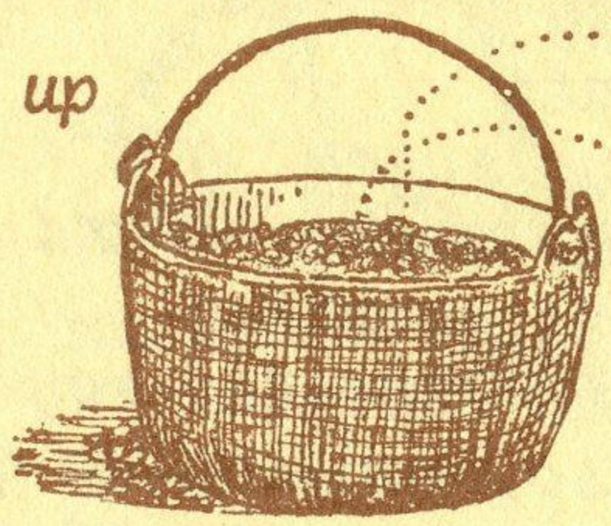
3-4 lbs. ribs, cut in pieces
1 lemon
1 large onion
1 cup catsup
1/3 cup Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
2 dashes Tabasco sauce
2 cups water

Place ribs in shallow roasting pan, meaty side up. On each piece, place a slice of lemon, unpeeled, and a thin slice of onion. Roast in hot oven, 450°, for 30 minutes. Combine remaining ingredients, bring to boil and pour over ribs. Continue baking in moderate oven, 350° until tender, about 1 hour. Baste ribs with sauce every 15 minutes. If sauce gets too thick, add more water. Makes 4 servings.

Mrs. Dorothy Barthelme



Kidney Stew



8 ounces salt pork
1 large veal kidney, cut up
1/2 green pepper
4 white onions
2 carrots
1 cup tomato sauce
1/8 tsp. pepper
1 tsp. Worcestershire sauce
1/2 tsp. salt
1 tbsp. cider vinegar
1 bay leaf (optional)

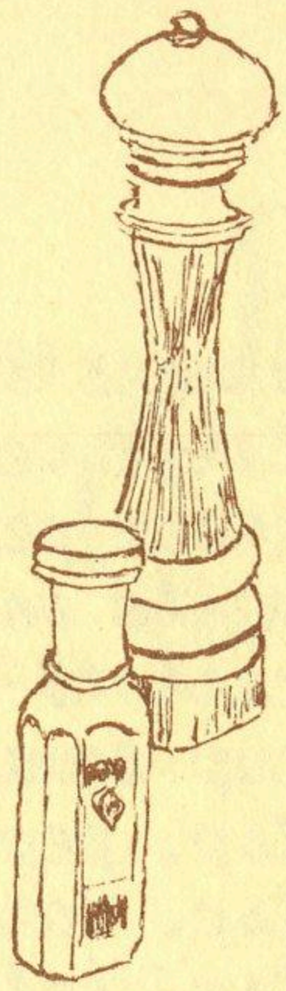
Cut salt pork into 1/4" squares, fry until brown in skillet, add the small pieces of kidney, brown lightly, stirring all the while. Transfer to a casserole, add the green pepper, onions, carrot strips, tomato sauce and remaining ingredients. Set on an asbestos mat over a low flame. Simmer gently until the kidney is tender. Serve with plain cooked spaghetti.

Mrs. George Wolling

When you poach eggs, put a few drops of vinegar in the water (which should be about an inch and a half deep in the skillet). Eggs will stay in symmetrical shape. Vinegar doesn't taste.

Spin an egg on its side! If it really spins it has been hard cooked (in case you forgot). If it just makes a slow turn or so, you know it's still raw.

Teriyaki Meat Balls



1 egg
salt
1/4 cup sugar
1 lb. ground round steak
3 slices bread
3/4 cup imported soy sauce
1 tsp. monosodium glutamate
1/2 teaspoon ground ginger or
8 thin slices fresh ginger
1 clove garlic, finely minced
2 tbsps. onion juice (scrape cut surface of onion)

Place meat in mixing bowl, add onion juice, salt, egg and half of the monosodium glutamate. Tear bread into small pieces and add water to moisten, about three tablespoons. Squeeze to remove all moisture. Add to meat mixture and blend well with hands. Shape mixture into balls the size of a walnut, place on wax paper. Combine soy sauce, 1/2 cup water, sugar, garlic, ginger and remaining monosodium glutamate. Bring to boil and add the meat balls. Simmer very gently until the meat balls are cooked through, about 5 minutes. Yield: 16-20 meat balls.

Mrs. George Goss

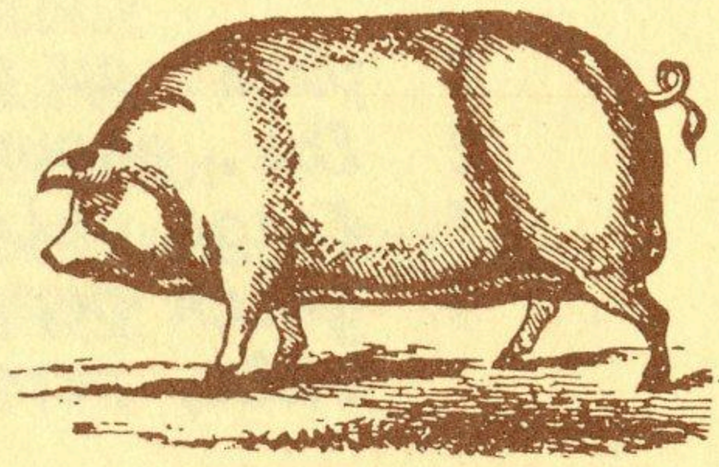
Baldwin apples used for pie and sauce.

Cortland apples are firm for fruit cups, salads, and eating.

Red Delicious are for eating, salads, and fruit cups.

Golden Delicious for eating, salads, and fruit cups.

Pork Chops-Special



1/4 cup honey
8 pork chops
2/3 cup red wine
salt & pepper
1/4 cup lemon juice
3 tbsps. sweet basil

Trim fat and place chops in single layer in pan. Salt and pepper one side and add half the honey and basil. Turn chops and repeat. Combine the lemon juice and wine and pour over chops. Bake uncovered at 350° for one hour, turning once for even browning.

These chops are completely greaseless and have a flavor beyond compare.

Mrs. Courtier Parsons

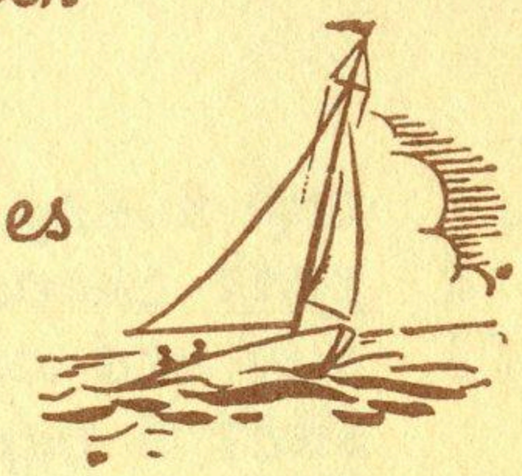
Roast Wild Duck

Wild duck Raisins Apples

Stuff the ducks with apples and raisins. Place duck on rack in uncovered roasting pan in pre-heated oven, 325°, allowing 20 minutes to the pound. Remove stuffing before serving, it will have absorbed the strong flavor. Use poultry shears to cut the ducks in fourths.

Ella M. Ische Connolly

SEA WYF Hamburger Au Gratin

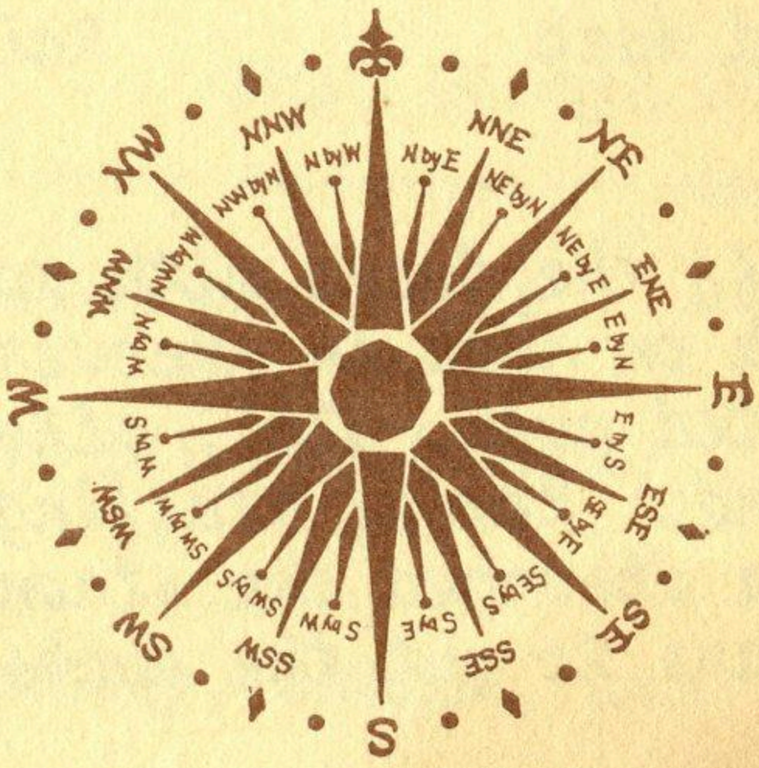


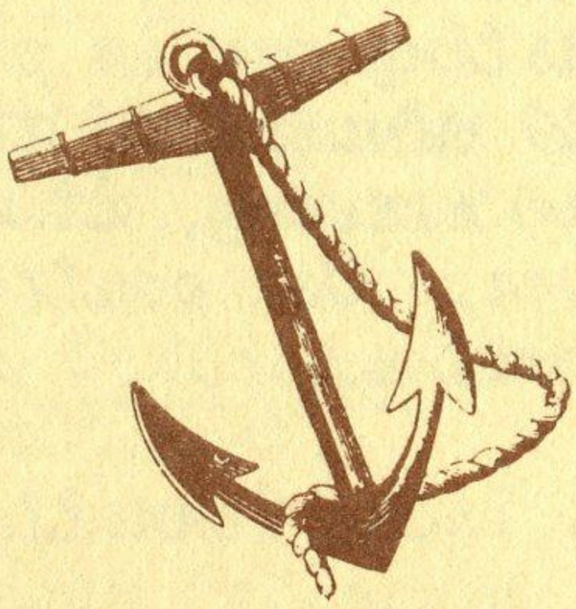
2 pkgs. au gratin potatoes
2 lbs. ground beef
1 large onion
1 green pepper
salt, pepper, garlic salt

Brown meat, onion and green pepper in a skillet. Frozen chopped onion or peppers may be substituted. Add potatoes. Take contents of seasoning package and sprinkle over the potatoes. Add 5-6 cups boiling water and seasonings. Stir until potatoes are moistened. Heat to boiling, reduce to low heat. Cover and simmer 30 minutes. Stir occasionally. Makes 8 large servings.

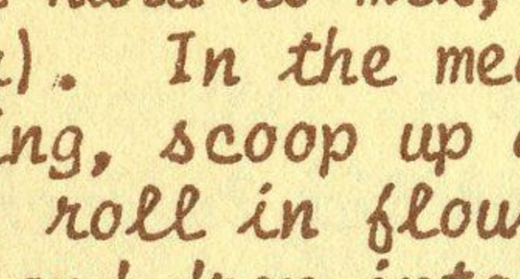
This recipe is a great favorite with the children. Adults enjoy it too, especially when appetites have been sharpened by the sea air. Easy to fix aboard a boat, with one burner or two, sailboat or houseboat. We've used it on both.

Mrs. Robert Powell





Potato-Farina Dumplings (Bohemian Style)



1-1/2	cups flour
1/4	cup farina
2	eggs, beaten
2	large baking potatoes
1	tbsp. salt

Note: It is important to use only baking potatoes. Peel and cut up potatoes as for mashing, cook until tender, drain off most of water, leaving about 1/2 cup in pan. Add farina and salt, mash well. Add eggs, one at a time, gradually add flour, mixing well. (At this point the mixture should be quite hard to mix, if it isn't, add a little more flour). In the meantime, have 4 quarts of water boiling, scoop up a good tablespoon of the mixture, roll in floured hands to form a round dumpling and drop into the boiling water. Reduce heat so that the dumplings will cook in gently boiling water (keep pan covered) about 15 minutes. To test for doneness, remove a dumpling with slotted spoon and cut in half. If inside is even textured and doesn't cling to the knife, the dumpling should be done. These dumplings are delicious served with Roast Pork or Roast Duck and sauerkraut. Left-over dumplings are especially good sliced and warmed up in butter.

This recipe was handed down by my grandmother, Mrs. Anna Lux, who was a wonderful cook and cooked in the Sayville School Cafeteria for many years.

June Zajicek Garben

Liver Dumplings

2 lbs. beef liver
2 eggs, beaten
2 cups plain bread crumbs (more or less)
4-5 cups beef soup stock or bouillon soup
garlic, 1 or more cloves, mashed
salt & pepper

Combine ground beef liver, mashed garlic, add eggs one at a time, mix well. Gradually add bread crumbs until mixture is thick enough to hold shape when spooned up with a tablespoon. Spoon dumplings into hot soup and simmer for 12-15 minutes.

Helen Lux Zajicek

Curry Fruit Compote

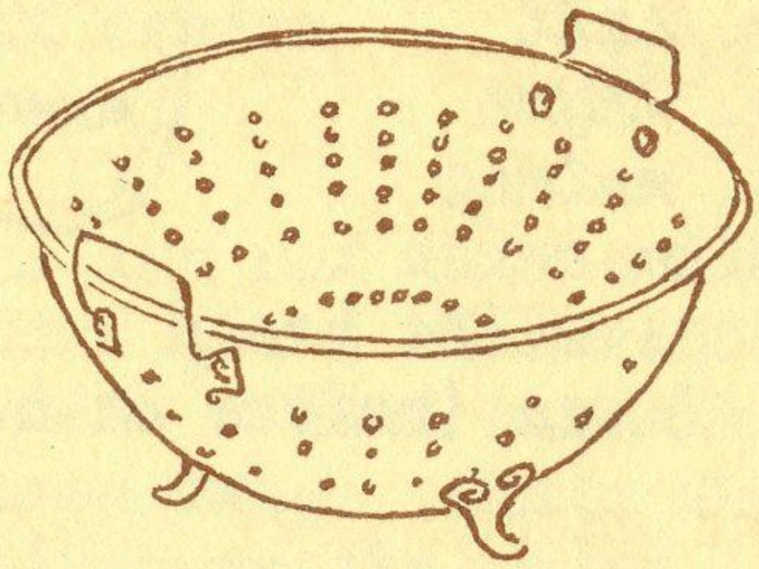
1/4 cup firmly packed brown sugar
1/4 tsp. curry powder
1 pkg. (11 oz.) mixed dried fruit
2 cups water (or 1/2" above fruit)
2 tbsps. butter or margarine

Put all ingredients in saucepan and bring to a boil. Simmer uncovered 30 minutes. Serve hot with lamb, chicken or pork. Makes 3 cups.

A different and delightful accompaniment to meat.

Katherine Borg

Lokshen Kugel
(Noodle Pudding)



2 eggs
1/8 tsp. salt
3 tbsps. sugar
1/4 tsp. cinnamon or
1 tbsp. lemon juice
4 tbsps. shortening
2 qts. boiling water
1/2 pound broad noodles
3 tbsps. bread crumbs
1/2 cup chopped seedless raisins
1/4 cup chopped almonds (optional)

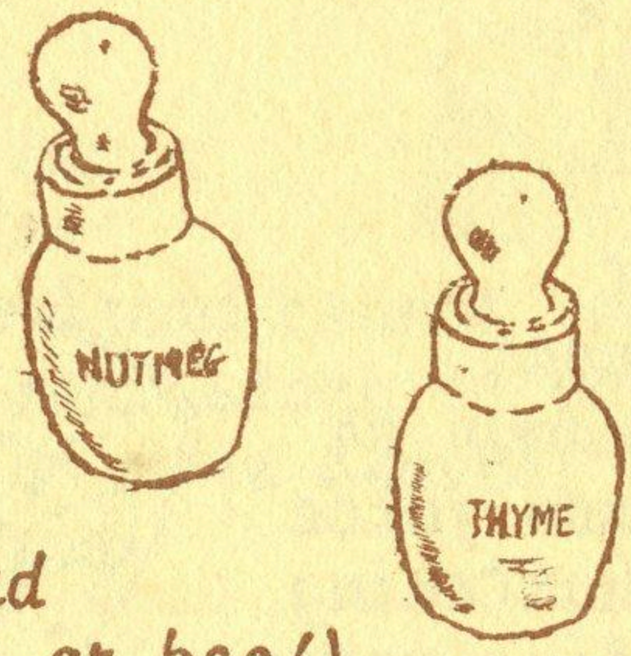
Cook noodles in rapidly boiling salted water and cook until tender. Drain, in colander, pouring hot water through to rinse well. Beat eggs with sugar, cinnamon and salt and add noodles. Melt the shortening in baking dish and add to the mixture. Turn half the mixture into the greased baking dish, sprinkle with raisins and nuts and add remainder. Top with the crumbs and bake for 45 minutes at 400°.

Variation: Substitute 1 cup thinly sliced tart apples for nuts, or combine equal amounts of each. This pudding is served in place of potatoes.

Beverly Hills

The Kingdom of Bohemia rose to prominence and power in Europe in the Middle Ages, and in Prague, its capital, the Charles University was established in 1348. After losing its independence, the Czech people survived somehow and after World War I the Republic of Czechoslovakia was established.

Grandma's Liver Dumplings



2 eggs
1 cup flour
1/2 tsp. salt
1 tsp. thyme
1/2 tsp. nutmeg
1 medium onion
8 slices white bread
1 lb. liver (calves or beef)

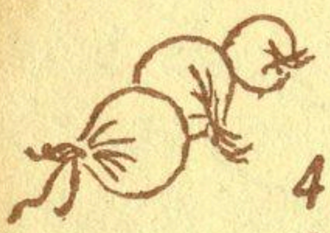
Grind liver and onion. Add bread which has been soaked in water and squeezed as dry as possible. Add remaining ingredients. Beat with electric beater or blend at low speed in blender until well mixed. Drop by teaspoonfuls into boiling salted water. Cook until dumplings float. Drain well. Garnish with crisp fried bacon bits. Serve with sauerkraut.

This recipe was my grandmother's, Mrs. Ida Werner, who died in 1959 at the age of 92.

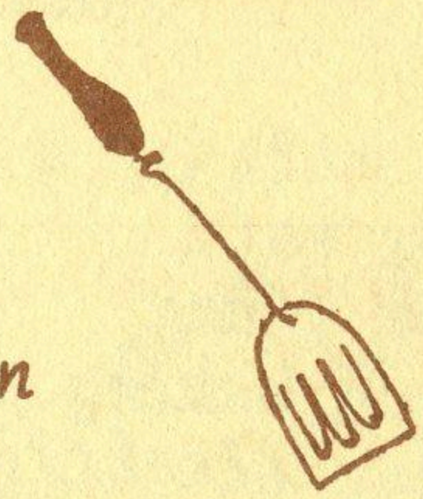
Mrs. Win Brewer

The 1855 pioneers of Bohemia heard an unfamiliar sound when the wind was from the southwest. Thinking it might be a factory where there would be employment, they set out by foot to follow it, ending of course at the shore of Great South Bay and luckily at Oakdale on the estate of Commodore William Ludlow. With sign language interspersed with their Czech and a little German, they made it known they were seeking work. The Commodore needed help so hired them for fifty cents per day, sunrise to sunset. Just what the work was is not recorded. And they walked home each night to Bohemia.

Potato Pancakes



salt
grated onion
4 medium potatoes
3 eggs, well beaten



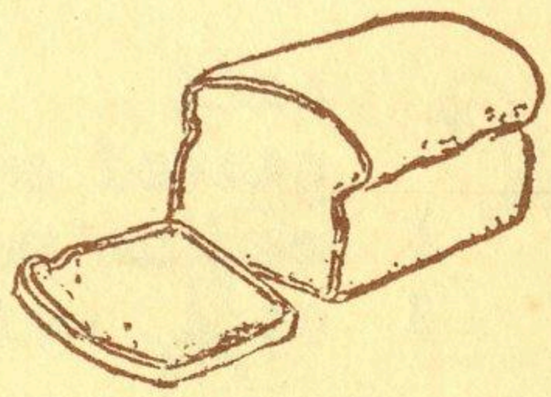
Pare and wash the potatoes and put into a bowl. Cover with water. Let stand for 5 minutes, pour potatoes into a colander with a bowl beneath so that the water is not thrown away. Grate the potatoes into the colander, over the water. Set the grated potatoes aside. Allow the starch in the potato water to settle to bottom of bowl. This takes only a few minutes. Pour off the purplish water carefully so as not to disturb the starch at the bottom of the bowl. Mix the starch with the potatoes. Beat into this mixture the well beaten eggs, salt and grated onion to taste. Fry on hot griddle, in a combination of butter and bacon fat.

This is the only recipe I have ever found that does not include flour. Results are truly delicious.

Marian Bismarck

The first statue in the United States to honor a foreigner was erected in 1893 in Bohemia, with much pomp and pride, in memory of Jan Hus, Czech priest who was burned at the stake in 1415 for his efforts at reformation a hundred years before Martin Luther. It stands today in Union Cemetery, Bohemia.

Bread Dumplings
Houskove Knedliky



1/2 cup milk
1 tsp. salt
3 cups flour
pinch baking powder
2 eggs, slightly beaten
4 slices stale white bread, cubed

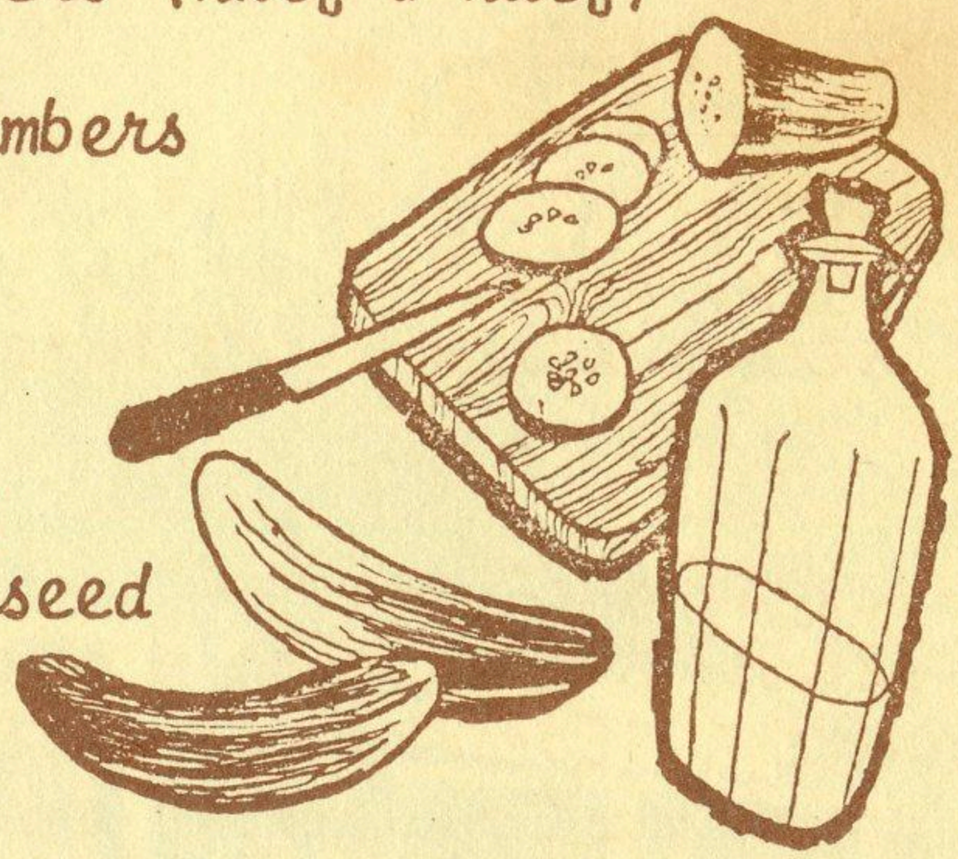
Beat eggs, salt and milk in a large mixing bowl. Add flour, sifted with a pinch of baking powder, gradually. Continue to beat with a large spoon. The dough must be smooth and stiff enough to hold its shape. Stir bread cubes in last. Have a large kettle of salted boiling water ready. Shape the dough with wet hands into 2 oblongs, drop into the boiling water. Boil, covered, for 45 minutes. Remove with large slotted spoon. Slice immediately, making slices 1/2" thick. If not sliced at once, steam cannot escape and the dumplings will be hard and soggy. Keep hot in colander over hot water until ready to serve.

Elsie Hindla Stejskal

Bohemia was not always known by that name. As the new hamlet grew it had no real name, but was called "South of Lakeland" or South of Main Line". In 1859 the settlers decided upon "New Village of Tabor" and this is still on the record at the county clerk's office in Riverhead. "Bohemiaville" became another name gradually. Then in 1894, it was decided at a public meeting to be known as Bohemia.

Cucumber Chunk Pickle

8-10	red or green peppers (half & half)
8	large onions
1	peach basket cucumbers
1	cup salt
6	cups sugar
1	tbsp. allspice
3	tsps. cinnamon
3	tsps. dry mustard
1	small box celery seed
1-1/2	quarts vinegar
2	cups water

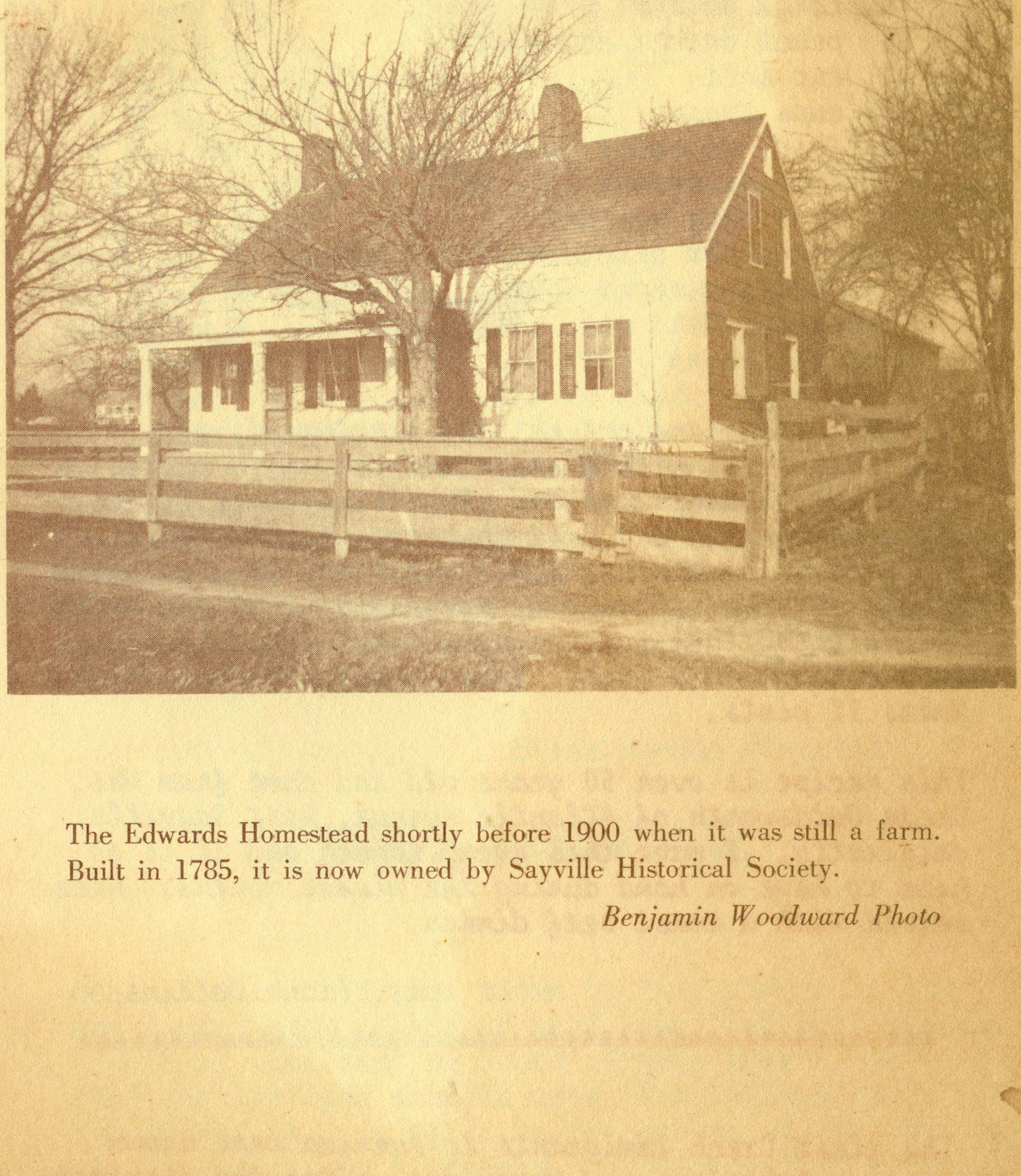


Peel cucumbers and cut in half lengthwise, scoop out loose seeds with a spoon and cut in 1" pieces crosswise. Cut onions and peppers in large pieces. Mix all together and salt down over night with 1 cup salt. In morning, rinse off brine in a colander. Make a syrup of the sugar, spices, vinegar and water. Boil all together for one hour until vegetables can be pierced with a fork. Seal in hot sterilized jars. Makes 12 pints.

This recipe is over 50 years old and came from Mrs. Crean Goldsworth of Atlantic Avenue, West Sayville originally. I make this every summer and it is so nice to have on hand during the winter months. Nice served with a roast beef dinner.

Mrs. Frank Collins

The first Czech immigrants to America were known here as Bohemians and Moravians, after the provinces of those same names in Czechoslovakia.



The Edwards Homestead shortly before 1900 when it was still a farm. Built in 1785, it is now owned by Sayville Historical Society.

Benjamin Woodward Photo

Mixed Fruit Chutney

1 tbsp. salt
8 oz. vinegar
12 cloves garlic
4-5 dried apricots
1 tsp. cumin seeds
1/2 lb. cooking plums
1/2 lb. cooking pears
1/4 lb. cooking apples
1-2 tsps. chili powder
1 lb. dark brown sugar
2 tbsps. sultana raisins
1/4 oz. ginger (fresh or candied)
1/2 tsp. garam-masala (more to taste)

Cut fruits in small pieces. Add garlic and rest of ingredients. Boil on medium heat, stirring frequently and crushing fruit slightly. It takes about 40 minutes. Cool before bottling.

Every Indian family has its favorite mixture of spices which are ground every few days and added to a variety of dishes. For hot curry dishes, turmeric and chili are added. Here is one combination of "garam-masala".

1-1/2 oz. cumin seeds
1/2 oz. whole cloves
1/2 oz. stick cinnamon
20 large cardomoms, or more, shelled
2 oz. black pepper corns
2 oz. coriander seed

Mix seeds together and grind twice with finest blade of meat grinder. Store in air-tight jar.

Charlotte Price

Bread and Butter Pickles

25-30	medium cucumbers
5-6	large white onions
2	large sweet peppers
1/2	cup salt
5	cups cider vinegar
5	cups sugar
2	tbsps. mustard seed
1	tsp. turmeric
1/2	tsp. cloves

Wash cucumbers and slice as thinly as possible. Chop onions and peppers, combine with cucumbers and salt. Let stand three hours and drain. Combine vinegar, sugar and spices in large pot. Bring to boil. Add drained cucumbers and heat thoroughly but do not boil. Pack while hot into sterilized jars and seal.

process 10 min 11 pts

Joan Johnson

Part of an original building of these first pioneers in Bohemia still stands today on the Theodore Kruta land on SmithtownAvenue, being used as an outside kitchen. The cigar factory of the late Frank Huml was also one of the original buildings. It was destroyed by fire, as was the third original building. These sites have not been marked however.

Helen Spetta, who came to Bohemia as a teenager, recalls when the fire apparatus was pulled by hand, the men running by foot to the fire house first to get it. Water was pumped by hand into buckets from the nearest well. Helen later married August Hubal, and is presently Mrs. Joseph Panuska.

Crisp Pickle Slices

4 quarts medium cucumbers, sliced
6 medium white onions, sliced
3 cloves garlic
1 green pepper
1 sweet red pepper, use canned pimento if pepper is not available
1/3 cup salt
3 cups distilled white vinegar
5 cups sugar
1-1/2 tsps. turmeric
1-1/2 tsps. celery salt
2 tbsps. mustard seed

Slice cucumbers thin, add sliced onions, finely minced garlic and the peppers, cut in narrow strips. Add salt, cover with ice cubes. Mix thoroughly. Let stand 3 hours, drain. Combine remaining ingredients, pour over cucumber mixture. Heat to boiling. Seal in sterilized jars. Makes 6-8 pints.

Mabel Chambers

Chunk Pickles

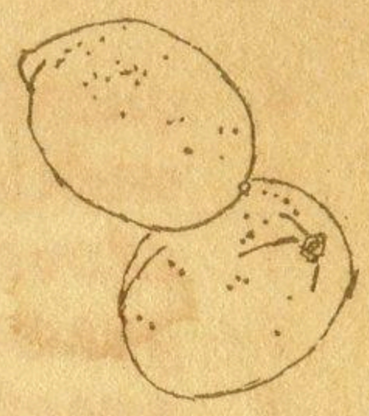
3 tsps. salt
1 quart water
2 cups vinegar
1/4 cup flour
1-1/2 cups sugar
1-1/2 qts. chunked cucumbers
2 large onions, sliced
1/2 tsp. turmeric powder
1-1/2 tsps. celery seed
1-1/2 tsps. mustard seed

Place cucumbers, onions, salt in ice water for three hours. Drain, combine remaining ingredients, heat to boiling point, fill sterilized jars and seal.

Marilyn LaFountain

Winter Marmalade

1 pound apricots
1 large can pineapple
7 cups sugar
4 cups water
small bottle cherries
juice & rind of 1 orange



Cut up apricots and soak overnight in 4 cups water. Cook until soft in the same water. Add pineapple, orange, sugar and cook 25 minutes. Be sure to stir as it will burn easily. Cut up the cherries and add. Red and green cherries may be used at Christmas time if you plan to give these as Christmas gifts. Pour into jars and seal. Makes 12 jars.

My mother made this marmalade as far back as I can remember. She would make it every year before Thanksgiving and any one who came to the door during the Holidays would receive a jar.

Marilyn LaFountain

My Rhubarb & Strawberry Jam

1 lb. rhubarb
4 cups sugar

1 quart berries
1 box Sure-jell

Chop red stalked rhubarb. Crush fully ripe berries one layer at a time, so that each berry is reduced to a pulp. Combine fruit. Add 4 cups sugar, one box Sure-jell and let mixture come to a full boil. Cut off fire after 1 minute. Skim the top and pour into glasses. Makes about 9 glasses.

Marcia L. Hallock

Dill Pickles

1	cup salt
22-23	cucumbers, quartered
1	gallon water
1/2	cup salt
2	cups vinegar
3	quarts water
1/2	tsp. turmeric
1/4	tsp. dill
	garlic cloves

Soak quartered cucumbers overnight in one cup salt to one gallon of water. Drain. Pour boiling water over cucumbers and drain. Cook together the salt, vinegar, water and turmeric. Put 1/4 tsp. dill and 1 clove garlic in each canning jar, pour hot mixture over cucumbers and fill jars.

Marilyn LaFountain

Bohemia was settled in 1855 by three young couples who immigrated to America seeking freedom from the rule of the Hapsburgs in Austria-Hungary. They were the families of Joseph Koula, John Vavra and John Kratochvil. The Vavra home was built on what is now Locust Avenue, while the Koula and Kratochvil homes were built on what we know today as Smithtown Avenue.

The first wedding in Bohemia was performed in 1872 by the Reverend John H. Prescott, rector of St. Ann's Episcopal Church in Sayville, "The Marrying Preacher", when Barbara Kroupa became the bride of Charles Benedict in an out-doors ceremony under the pines.

Apple Butter

6 lbs. red cooking apples
6 cinnamon sticks
1-1/2 cups water
sugar

Core and quarter apples but do not pare if skins are tender. Simmer apples in water until tender. Put apples and cooking water through food mill or sieve. Measure pureed apples and combine with an equal amount of sugar. Turn into large shallow pan. Add cinnamon sticks. Bake at 400° stirring occasionally, until transparent, about 30 minutes. Remove cinnamon sticks. Pour into hot sterilized jars, leaving 1/2" space at top. Seal. Yield: about 5 pints.

Joan Gross

Orange Marmalade

4 oranges (2 cups)
3 lemons (1-1/2 cups)
sugar

Add three pints water to sliced fruit and let stand overnight. Next day, cook mixture until tender, about 30 minutes. Let stand overnight. On third day, add 2 cups sugar for each pint of fruit. Cook to jelly stage, about 10 minutes. Pour into sterilized jars and seal while hot.

Irene Rice Edwards

Green Tomato Pickle

5 lbs. sugar
3 pts. vinegar
2 gallons water
2 cups pickling lime
1 tsp. each, cloves, ginger
1 tsp. each, allspice, cinnamon, salt
7 pounds green tomatoes, washed and sliced

Soak the prepared tomatoes for 24 hours in two gallons of water in which 2 cups of lime have been dissolved. Drain and soak in fresh water four hours, changing water every hour. Drain. Place the remaining ingredients in kettle, tie spices in cloth bag, and bring to a boil. Pour over tomatoes and let stand over night. Boil all ingredients 1 hour, fill sterilized jars.

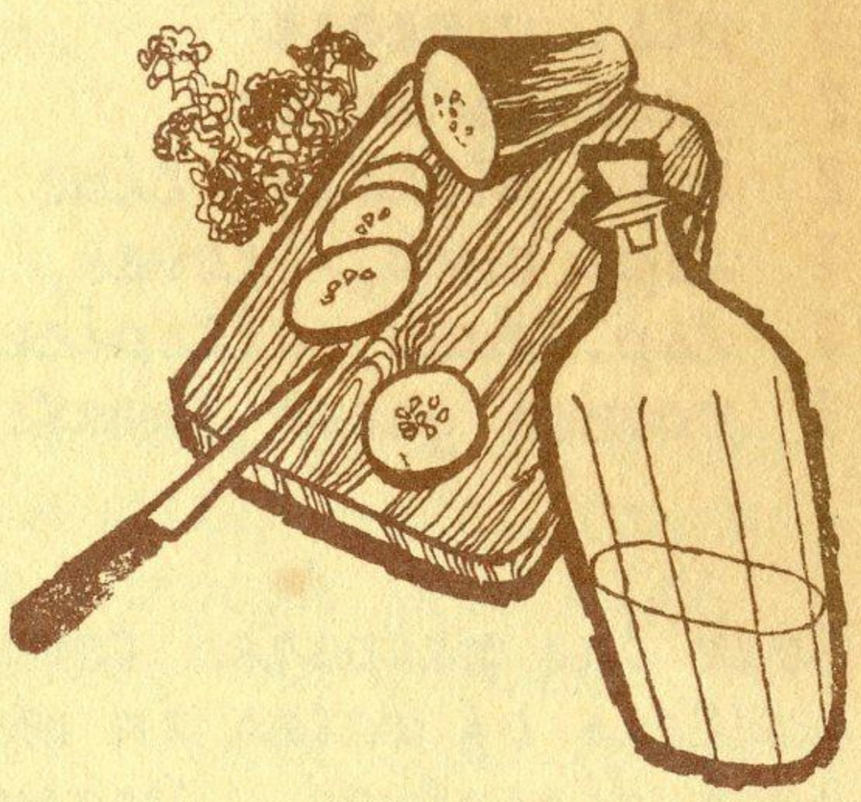
(Pickling lime may be purchased in food stores).

Betty Fecica McLean

The original settlers of Bohemia had to walk to Holbrook to get milk and in doing so one time, Mrs. Vavra became lost and ended up in Central Islip. She spoke no English, but with sign language someone thought she was trying to find her way to Brooklyn so put her on a train for there. Desperate and confused, she finally found a Polish person who was able to interpret her pleading. She was again put on a train, this time thankfully, for Lakeland (where the railroad was then instead of Ronkonkoma as today). From there she finally found her way home, while other settlers were scouring woods for her. And it took her three days to get that milk!

Bread and Butter Pickles

1 gallon thinly sliced cucumbers, unpeeled
8 medium onions, sliced
2 green peppers, sliced
1/2 cup salt
4 cups sugar
1 tsp. turmeric
2 tbsps. mustard seed
1 tsp. celery seed
4 cups vinegar
1/4 tsp. alum



Mix the cucumbers, onions, peppers and salt. Cover and let stand two hours and drain. Add all remaining ingredients, except alum. Dissolve turmeric in a little water before adding. Boil 10 to 15 mins. Remove from heat and add 1/4 tsp. alum. Put in sterilized jars. Makes 6 pints.

Mrs. Helen Hennessy

English Chutney

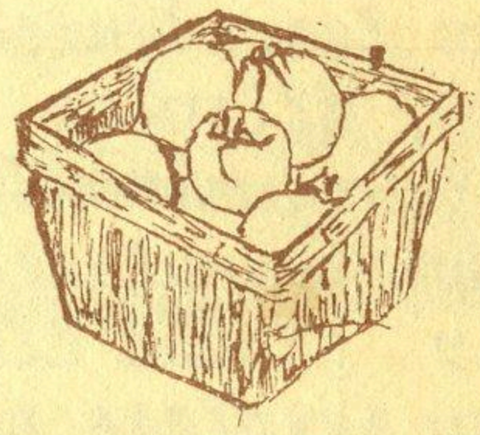
2 cups mincemeat
1/2 cup chopped onion
1/2 cup cider vinegar
1 tbsp. prepared mustard
2 medium unpeeled red apples, chopped
1 cup peeled chopped tomatoes, or
1 1 lb.1 oz. can tomatoes, well drained

Combine all ingredients and mix thoroughly. Cook over low heat 20-25 minutes or until vegetables are tender. Using a perforated spoon, put into jar. Cover tightly and refrigerate. This can be kept indefinitely. Makes 3 cups.

Joan Gross

Jean's Spiced Crab Apples

8-1/2 cups sugar
2 cups water
8 pounds crab apples
7 3" cinnamon sticks
2 tbsps. whole cloves
1 quart cider vinegar
2 tbsps. whole allspice



Wash the crab apples, leaving on the stems but scraping out blossom ends. Make syrup of sugar, vinegar and water. Tie spices in cheesecloth bag, add to syrup with crab apples. Cook 5-10 minutes or until tender. Let stand in syrup overnight. Drain, reserving syrup but remove spice bag. Pack apples in clean, hot jars. Bring the syrup to a boil, pour over apples. Screw on the clean, hot tops. Makes 4 or 5 quarts.

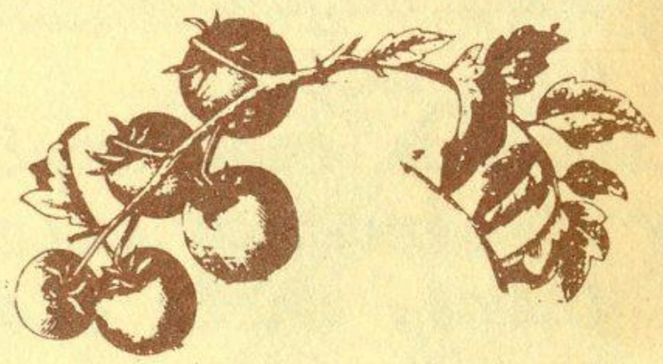
When my folks bought our house in 1919, there was a crab apple tree in the yard. It is still there, producing apples. In 1965, the year after I had returned here to live, the tree was abundant with the small red apples, and Jean Wardley, who had often climbed the tree with me when we were girls, gave me this recipe to "put up" some of the apples.

Ruth Diuguid Dougherty

In 1865 Joseph Jedlicka of Bohemia started a tinsmith business in Sayville at southeast corner of Greene Avenue and Main Street. Two small tin cans of his are preserved at Edwards Homestead and Museum.

Red Tomato Jam

1/2 cup lemon juice
1/2 tsp. allspice
1/2 tsp. cinnamon
6 cups granulated sugar
1/2 tsp. ground cloves
1 cup seedless raisins
3 cups prepared tomatoes (2 lbs. ripe)
1 box (1-3/4 oz.) powdered fruit pectin

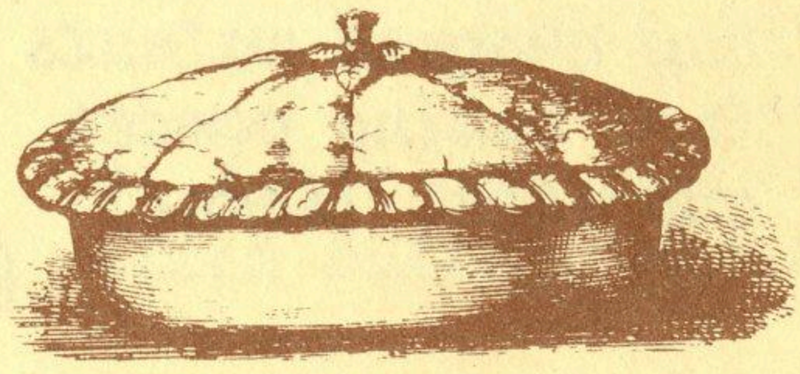


Scald and peel tomatoes and chop coarsely. Place in medium saucepan, bring to boil and simmer for 10 minutes, stirring occasionally. Remove from heat, measure 3 cups, place the pulp in a heavy, large saucepan. Add lemon juice, fruit pectin and spices. Place over high heat and stir until mixture comes to a hard boil. Immediately add sugar, bring to a full rolling boil and boil hard for one minute. Remove from heat, skim off top foam with metal spoon and discard. Keep stirring and skimming for 5 minutes, to cool slightly and prevent floating fruit. Mix in raisins, then ladle into hot glasses or jelly jars. Cover with hot paraffin. Makes about 7 cups.

Mrs. Robert Byne

In 1880 Anton Ruzicka paid $3.05 taxes on his land in Bohemia, while Louis Hubal paid $1.37 in 1890, but they rose steadily in 1896 to $5.10 and then in 1897 to $5.40. This information is from notes Helen Stetta Panuska found in papers belonging to her late husband, August Hubal. She also recalls her father-in-law, Alois Hubal, buying cemetery plots in Bohemia's new cemetery for $2 and $4.

Apple or Apple-Peach Pie



2/3 cup brown sugar
1/8 tsp. salt
1 tsp. cinnamon
3 tsps. butter
pinch of nutmeg
apples
plain pastry, make your own, or use Flako, less work

After mixing the crust, cut in half and roll out about 1/8" thick and 2" larger than a 9" pie pan. Put crust in bottom of pan, fill with peeled, sliced apples, 1/4" thick. You can also place about 12 slices of fresh peaches on top of the apples which gives the pie a good flavor. Mix above ingredients and place on top of fruit, putting butter in three separate places. Put on top crust, fold edges to bottom crust. Make four 1/2" cuts in top of dough. Bake in preheated oven at 400° for 45 minutes.

Joseph "Pep" Ryther

NEWS "PI"

NEWS "Pi"-----1 lb. of common "sense", (which is equal to $1.50) plenty of "molasses", no vinegar, and a generous quantity of the "milk of human kindness". Put in a few local notices, together with your job work. Add your best wishes, make a crust with your hearty support and sprinkle with kind words.

By A. L. Cheny, editor of Suffolk County News, from the Sayville Cook Book, compiled by Congregational Society, 1889.

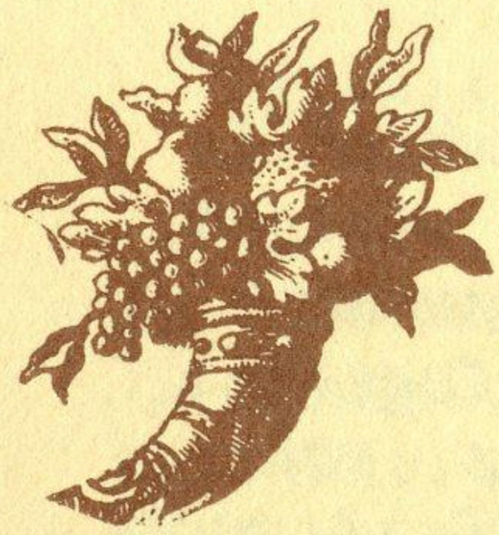
Ritz Cracker Pie

1/2 cup chopped walnuts
1/2 tsp. baking powder
1 cup sugar (scant)
3 egg whites
1 tsp. vanilla
20 Ritz crackers

Roll crackers into coarse crumbs. Mix together the crumbs, sugar, walnuts and baking powder. Beat egg whites until stiff and add to mixture. Grease a 9" pie plate generously with butter, to hold the mixture up to the edge. Pour mixture into pie plate, moulding up to edge, and bake 20 minutes at 350°. Cool and place in refrigerator for at least 3 hours before serving. Top with flavored and sweetened whipped cream. Use a little almond and vanilla flavoring. Do not cover entire top of pie with cream, leave a rim of the pie, giving the effect of a crust. If desired, cover with shaved chocolate.

Virginia Marshall

Today



I have spread wet linen
On lavender bushes,
I have swept rose petals
From a garden walk.
I have labeled jars of raspberry jam
I have baked a sunshine cake;
I have embroidered a yellow duck
On a small blue frock.
I have polished andirons,
Dusted the highboy,
Cut sweet peas for a black bowl,
Wound a tall clock,
Pleated a lace ruffle...
Today
I have lived a poem.

Contributed by Louise Skelton Ethel Romig Fuller

Pumpkin Pie

3 eggs
2 cups sugar
1 tsp. ginger
1 tsp. nutmeg
pinch salt
1 cup milk
1 large can pumpkin
1/2 stick butter, melted

Beat eggs well, add sugar and while beating, gradually add pumpkin and milk, alternately with spices and melted butter. Continue to beat well. Mixture will be thin, if not, add more milk. Pour into large pie shell or two 8-10" pie shells. Bake at 350° until center is form. For brown spots on top, sprinkle evaporated milk on top of filling before baking.

So many folks asked if any of my Dad's recipes would be in this cookbook I was pleased to learn. Like so many chefs, he simply "kept them in his head". But I did find some notes on two I'd jotted down one time when asking him "how". As a small girl I remember eating lunch on school days with my sisters Lucille and Evelyn at the small restaurant he ran in the late 1920"s in the old building that stood east of Sparrow Park at the junction of North and South Main Street.

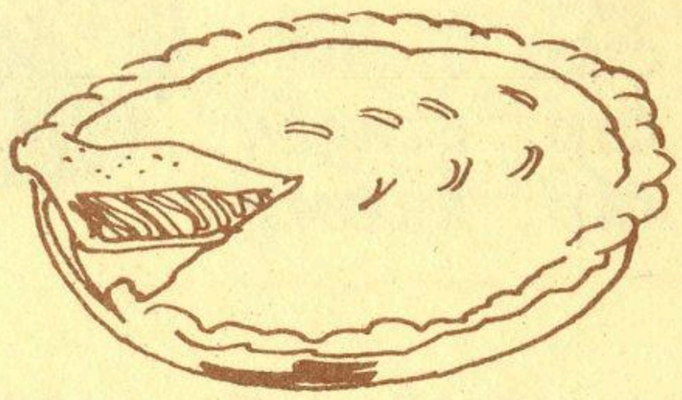
Madeline Eleazer

daughter of Zeb Fitzgerald

Set you food with humor,
Pepper it with wit,
And sprinkle over it
The charm of fellowship;
Never poison it with
The cares of Life.

My Mother's Lemon Meringue Pie

Lemon Filling:



1 cup sugar
1 cup water
3 tsps. cornstarch
3 egg yolks, beaten
1 lemon, grated rind and juice

Mix sugar, water and grated rind and juice of one lemon and bring to a boil. Mix the cornstarch with a little milk and add to the beaten egg yolks. Mix a little of the hot mixture with the egg yolk mixture and then add the remaining egg yolks and cornstarch to the hot mixture. Cook slowly until thick. Cool and add to baked pie crust.

Meringue

3 egg whites
6 tbsps. sugar

Beat whites stiff, gradually adding sugar, beating constantly. Swirl on pie and bake in moderate oven, 325° for 20 minutes.

Since so many are sending in recipes of historic Sayville, I want to add to it. My folks, Mr. and Mrs. Emory Skinner, ran a popular boarding house in the late 1800's and early 1900's. It was called the Pearl House on Main Street. My sister and I were born there. The building still stands today, across the street from the Charlotte Shops. It used to set back on a large piece of land until my father sold it in 1906 to E. Bailey & Sons, who had it moved to the street for offices. They had a lumber mill and yard in back of the property. The black-trimmed white building today contains several

(cont. next page)

apartments and several shops occupy the front. Someday, while walking through the village, notice the three stories, attic, balcony and the quaintness of this durable well-kept building, built in 1848, over a hundred years ago.

Mrs. Beatrice Skinner Seitz

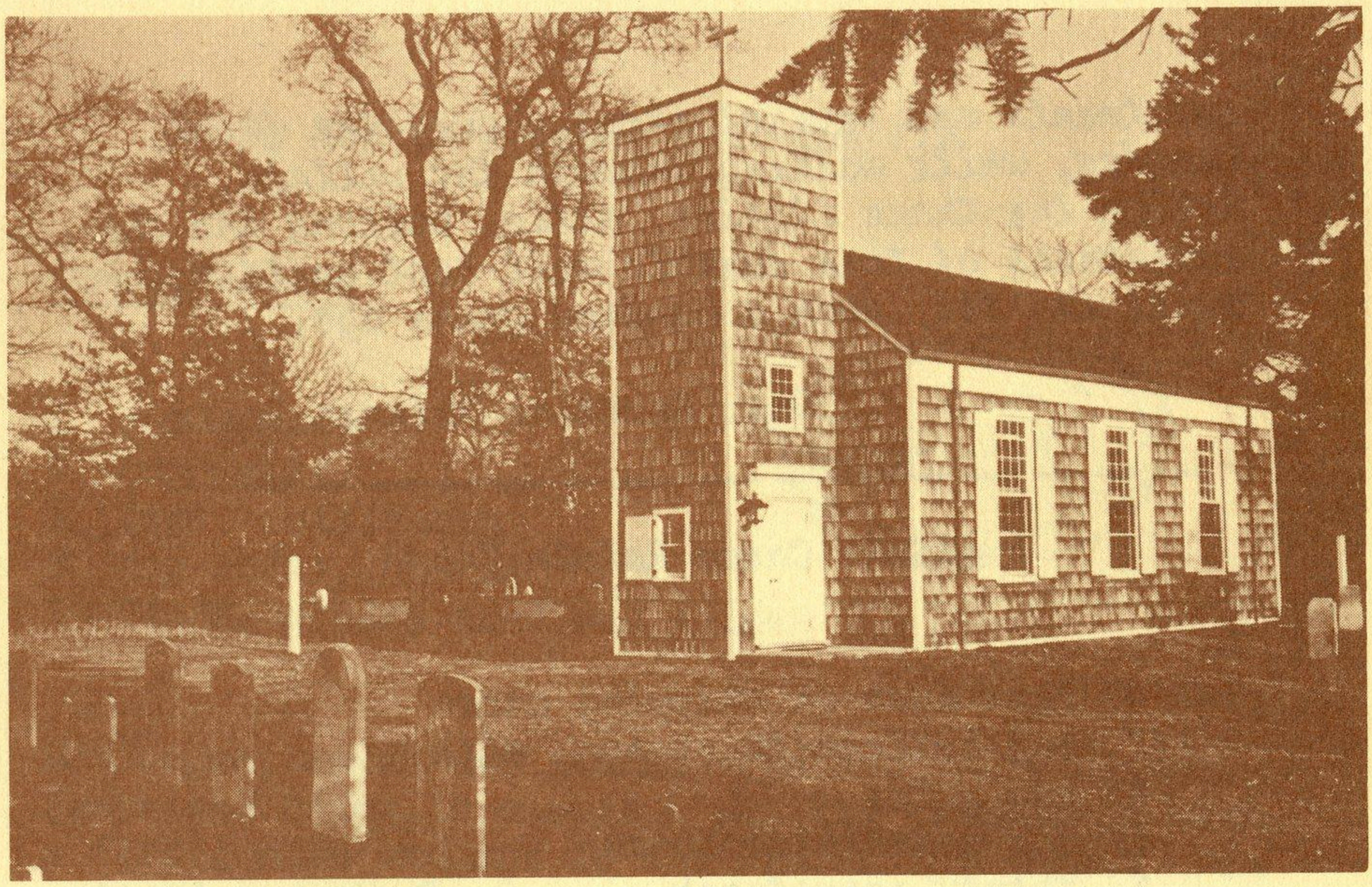
Sour Cream Raisin Pie

1-1/4	cups sour or whipping cream
1/2	cup buttermilk or sour milk
2	egg yolks
1	cup granulated sugar
2	tbsps. cornstarch
1/4	tsp. cinnamon
1	dash cloves
2/3	cup raisins
1-1/2	tbsps. margarine
2/3	tbsp. lemon juice
1	baked pie shell

Mix all ingredients except egg whites and cook to custard-like consistency in double boiler, stirring constantly. Cool and place filling in baked pie shell. Cover with meringue made from two egg whites and 3 tbsps. granulated sugar and brown in 300° oven. Makes eight servings.

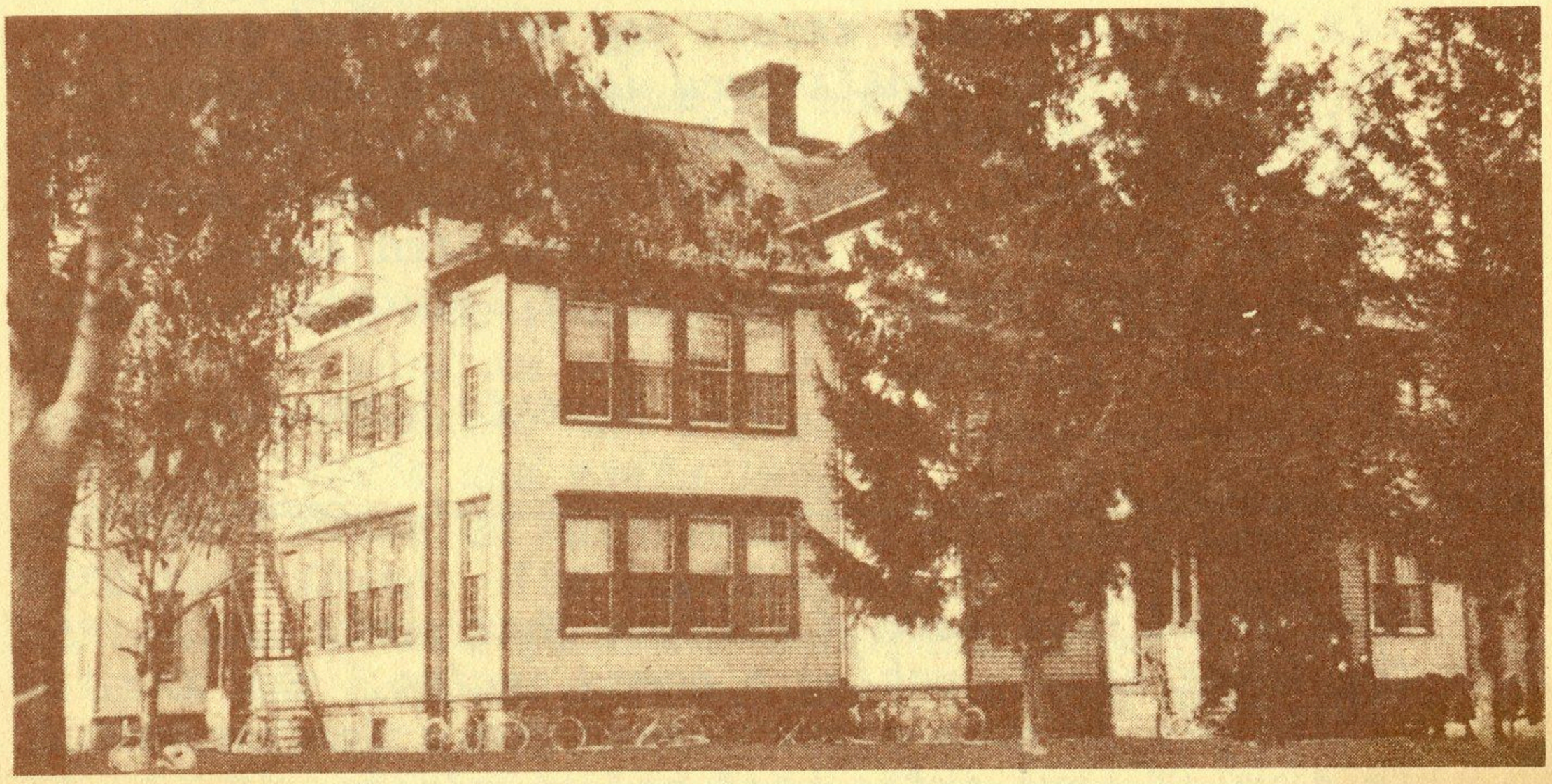
Mrs. Beverly Navratil

Some fruit pies have a filling that soaks into the lower crust, making a gummy center. Set the filled pie on your stove burner for a few seconds to give it some extra heat before placing it in the oven. The result will be a more evenly baked pie.



St. John's Episcopal Church on Montauk Highway, Oakdale, was privately built in 1765 by Wm. Nicoll III, and was the first church in Town of Islip. Services are still held in it.

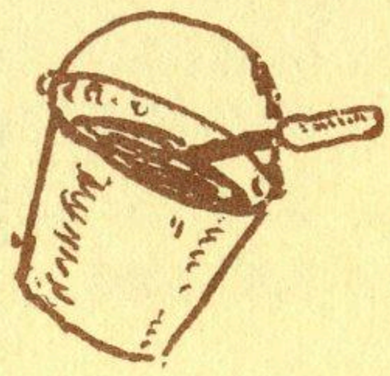
Popely Photo



The Sayville School built in 1888 on Greene Avenue, accommodated both the elementary and high school in its entirety. Affectionately known as "Old 88", it burned down in December 1969.

Photographer unknown

Mud Pies



One sandpail, or large tin can will do
Half fill it with soft brown dirt
Add equal amount, approximately, of
Clear, cool water
One old wooden board, bench or
Backporch steps
Two or more children to share
Increase amount of mud and pails as needed
A lone child will also enjoy this

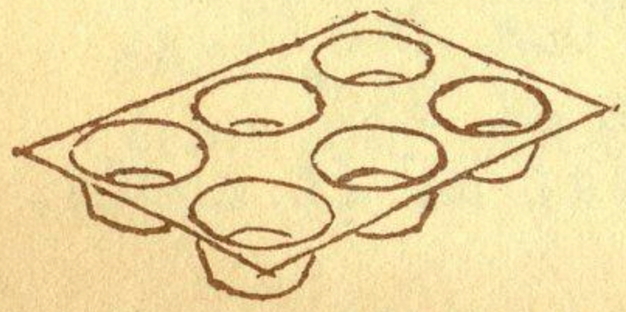
Mix mud and water with hands, squeezing and squishing a lot, getting some on arms and clothes. (A suggestion is to wear bathing suits, followed by a garden-hose or bucket shower at the finish of baking, for the more fastidious).

Pat fistfulls of mud into round, square, or mis-shapen pies, taking lots of time and having fun, getting large amounts of mud on self. Place pies on board, bench or steps to dry in sun. A fancy touch may be added by also using small tin jello molds, simply fill with the delectable firm mud and then invert on flat surface to dry. Either variety may be stored indefinitely.

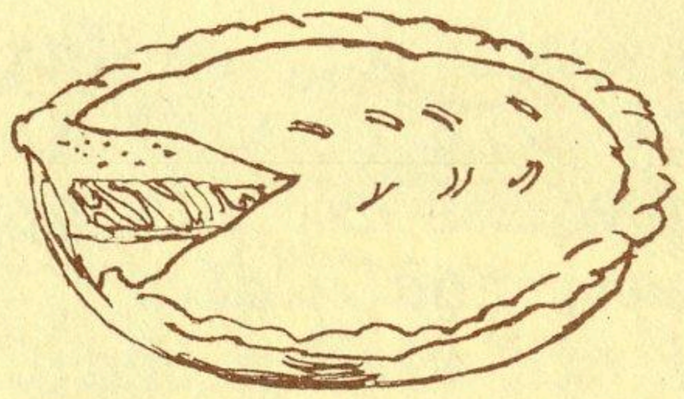
These lovely mud pies are not to be eaten of course, but are a necessary accompaniment to early childhood.

A very special, loving, indulgent mother is also needed, like my brother and I had.

Ruth Diuguid Dougherty



Cream Cheese Pie

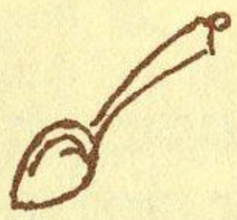


2 eggs
cinnamon
3/4 cup sugar
1/4 cup sugar
lemon rind
1 pint sour cream
unbaked 9" pie crust
2 8 oz. pkgs. cream cheese

Beat eggs and 3/4 cup sugar until light. Break cream cheese into pieces, add few gratings of lemon rind. Add to egg mixture and beat well until blended. Takes about 25 minutes. Pour mixture into unbaked pie shell, bake 25 minutes at 375°. Remove from oven and cover with sour cream, well beaten with 1/4 cup sugar. Sprinkle with cinnamon. Bake 15 minutes longer.

Marian Bismarck

Cottage Cheese Pie

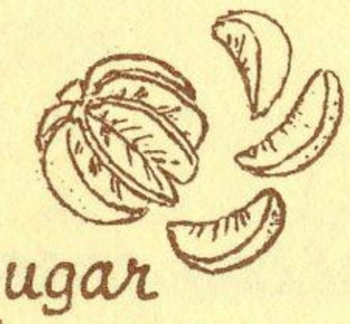


1/2 cup sugar
2/3 cup top milk
1/2 cup lemon juice
1 lb. cottage cheese
1 egg
1/4 tsp. salt
2 tbsps. flour
1 10" pie shell
1 can cherry filling

Beat cheese until fine, add remaining ingredients except for cherry filling, beating after each addition. In unbaked pie shell, place can of cherry pie filling (or pineapple filling). Pour the cottage cheese mixture over top. Bake at 350° until cheese is almost set. It will set as it cools.

Justine Warner Wells

California Prune Pie

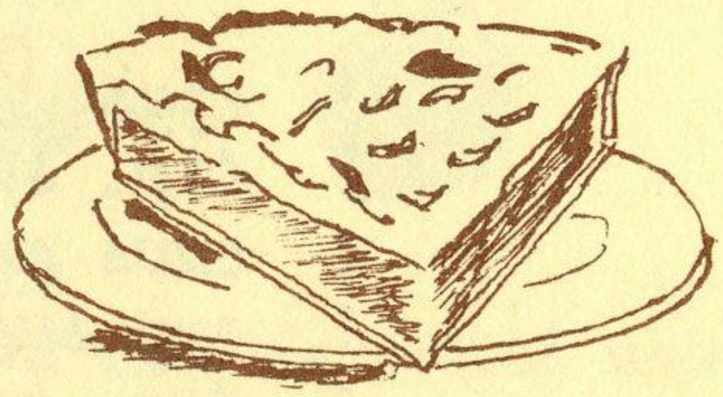


1 orange
1/4 tsp. salt
1/2 cup brown sugar
2 cups cooked prunes
1 cup prune liquid
2 tbsps. cornstarch
Baked pastry shell
2 tbsps. butter
2 egg whites (for meringue)

Cut and pit prunes. Peel orange, removing white inner peel completely, and dice the orange. Combine prunes, orange, sugar, salt, butter, prune liquid and bring to a boil. Dissolve cornstarch in 2 tbsps. cold water, add to boiling mixture and cook until thick. Pour into baked pastry shell, cover with meringue, flavored with a few drops of lemon extract, and brown in 350° oven for 15 mins.

Elma Terry Helius

Lemon Sponge Pie

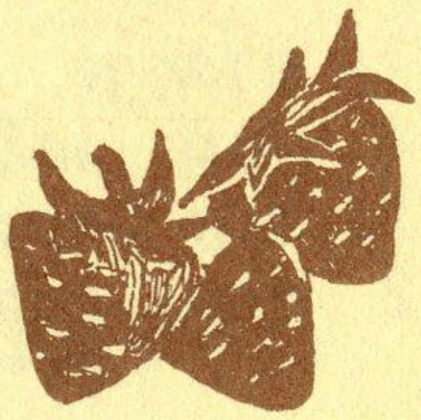


1-1/2 tbsps. flour
1 cup sugar
2 eggs, separated
1 tbsp. butter
dash of salt
juice & grated rind of 2 lemons
1 unbaked pastry shell

Cream butter, add sugar, salt, flour, lemon juice and rind. Add beaten yolks of eggs, add milk. Stir until sugar is dissolved. Fold in stiffly beaten egg whites. Pour into pastry shell. Bake at 350° for 40 minutes or until firm and golden brown.

Patsy Jane Faulkner
Granddaughter Caleb M. Edwards

Strawberry Topped Ice-cream Pie



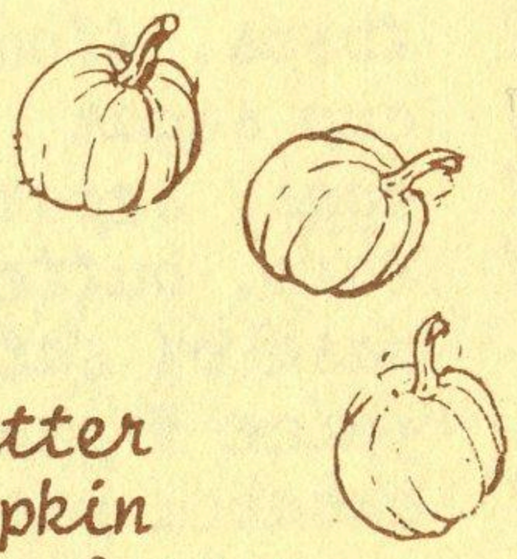
1 tsp. butter
1/2 cup marshmallow creme
2 cups Rice Krispies
vanilla ice cream
sweetened strawberries

Melt butter in heavy skillet over low heat, add marshmallow creme. Let soften and stir in Rice Krispies. Pat mixture into greased pie tin. When ready to serve, fill with vanilla ice cream and spoon sweetened strawberries over each portion.

This is as good at Christmas time as on the 4th of July, using frozen berries.

Mrs. Arthur Meeves

Pumpkin Pie

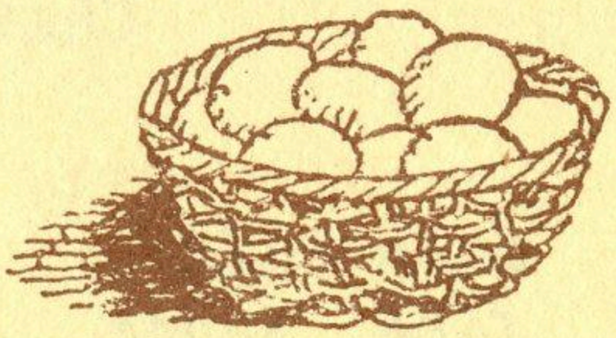


3 eggs
1 tsp. salt
2 cups milk
1 cup sugar
1 tsp. ginger
1 tbsp. melted butter
2 cups cooked pumpkin
1 tbsp. syrup or molasses

Beat eggs and add strained pumpkin. Add sugar and melted butter and syrup. Mix thoroughly. Add the ginger and salt. Add milk. Mix thoroughly. Put in unbaked pastry shell, 9 or 10". Bake in hot oven 20 minutes or slow oven 25 minutes. Serve with whipped cream.

Leah Evans Spare (83 years)

Coconut Pie

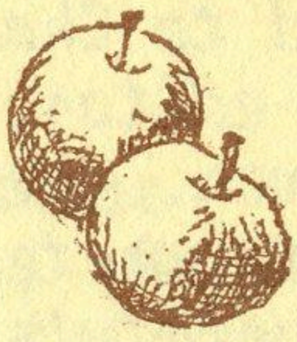


3/4 cup sugar
2 tbsps. butter
4 eggs, well beaten
4 cups milk, scalded, poured over coconut
1 cup or more, grated fresh or pkg. coconut

Pour into 10" deep pie dish in an unbaked pie crust. Bake 375° on lower shelf of oven to be sure bottom crust bakes. Test with silver knife for doneness. If knife comes out clean, pie is baked.
This is a revised recipe of a very old one.

Alta Hallock Young

Angel Pie



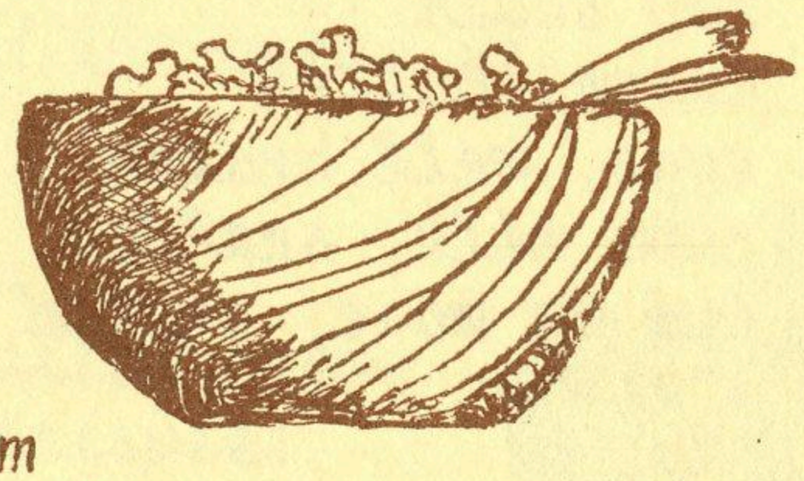
1 egg
1/3 cup flour
3/4 cup sugar
1 tsp. vanilla
1-1/4 tsps. baking powder
1 cup apples, pared & cut in small cubes

Beat egg with sugar and vanilla. Add flour, apples and baking powder. Pour into greased 10" pie plate. Bake at 325° for 40 minutes. Serve warm with plain or whipped cream.

A Vermont recipe which was especially popular at church suppers and is easy to make.

Mrs. Leslie Weiss

Cherry Dream Salad



dash salt
2 tsps. sugar
1 egg, beaten
1/4 cup fruit syrup
2 tsps. lemon juice
1/2 cup dairy sour cream
1/2 cup pecan halves, broken
1 cup minature marshmallows
1 15-1/4 oz. can pineapple chunks
1 16 oz. can dark or light sweet cherries

Drain cherries and pineapple, reserving 1/4 cup combined syrups. Combine beaten egg, fruit syrup, lemon juice, sugar and salt. Cook over medium heat stirring until thick. Remove from heat, fold in sour cream. Cool. Combine with fruits, pecans and marshmallows. Chill one hour or more. Serve in lettuce lined bowl. Makes 5 to 6 servings.

This recipe was served to Charles Diuguid, father of Ruth Dougherty, co-editor, while visiting in Wyoming this past summer. He enjoyed it so much he asked Mrs. Taylor to write it out for the Sayville Historical Society's cookbook.

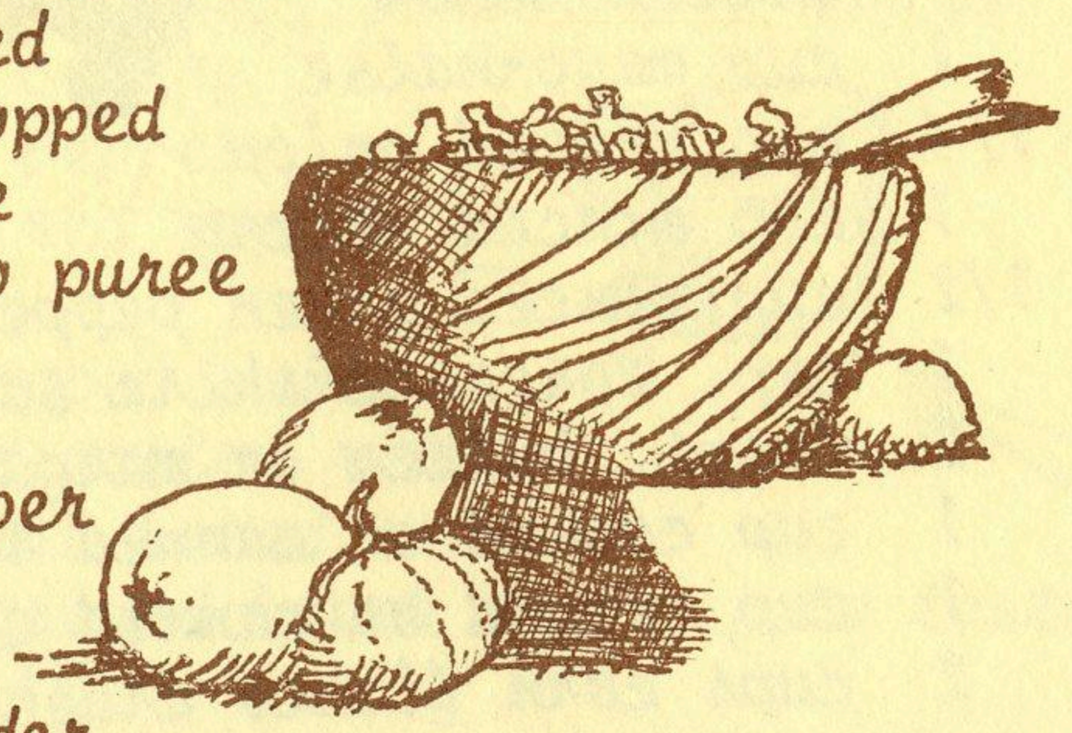
Alice W. Taylor

Many old deeds to property in Bayport area contain strand rights, which provided the owners with the privilege of collecting seaweed on shore of a specified length, such as one rod. It was used for fertilizer, ground conditioner and insulation in buildings.

Mexican Salad

Chili Con Carne

1	can (2 lb. 5 oz.) red chili beans
1	large onion, diced
1	green pepper, chopped
1-1/2	lbs. ground chuck
1	#2-1/2 can tomato puree
2	tsps. salt
1/8	tsp. paprika
1/8	tsp. cayenne pepper
3	whole cloves
1	bay leaf
1-2	tbsps. chili powder



Brown meat, onion and green pepper. Add tomato puree and seasonings and simmer 1-1/2 to 2 hours adding a little water if necessary. Add drained and rinsed beans and heat thoroughly.

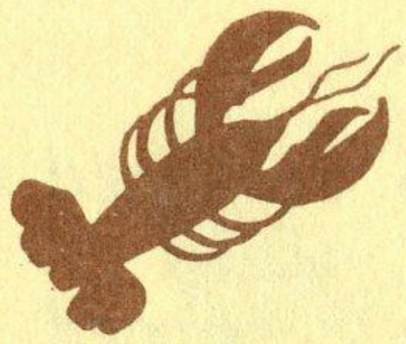
Salad

1	large head lettuce
3	large tomatoes, chopped
10	ounces mellow Cheddar cheese, grated
1-2	bunches chopped scallions
	salt to taste

Thinly slice and chop the lettuce. Toss with other ingredients in large bowl. In individual salad bowls place the tossed salad. Top with chili and a little grated cheese. Serves 8 as a main course.

Estalene Green

Baked Seafood Salad

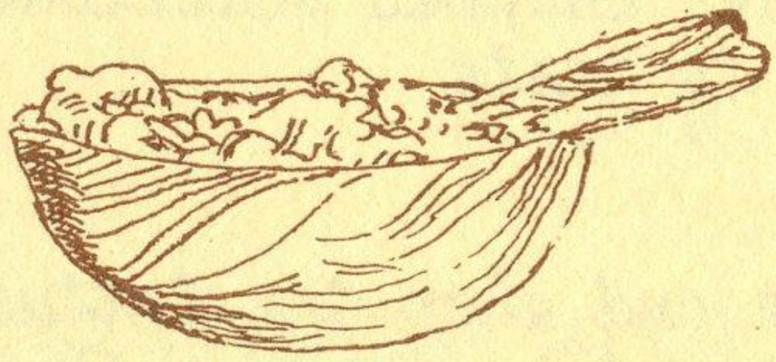


1/2 tsp. salt
1/4 tsp. paprika
sliced lemon
1 cup mayonnaise
1/4 cup minced onion
1 cup minced celery
1/2 cup minced green pepper
1 tsp. Worcestershire sauce
2 tbsps. butter or margarine
1 cup cooked or canned shrimp
1 cup cooked or canned crab or lobster
2 cups corn flakes crushed (for topping)

Mix in bowl and correct seasoning to taste. Place in greased baking casserole or individual serving dishes. Sprinkle crushed corn flakes over top and dot with butter. Bake until hot and brown on top, at 350°. Serve with lemon slices. Cooked flaked codfish may be substituted for crab or lobster.

Helen Peters

Spring Salad Dressing



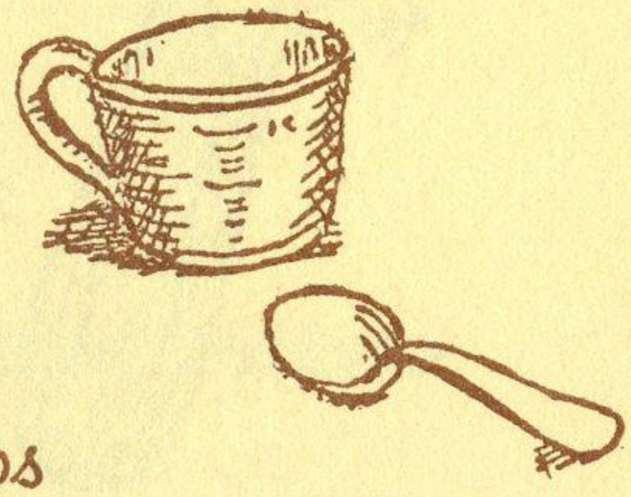
2 eggs
1 tbsp. sugar
Boston lettuce
bacon
butter
vinegar

Beat eggs in cup, add sugar and fill with vinegar. If too tart, add a little water. Boil until thick, add small piece butter and pour over bowl of fresh spring Boston lettuce. Sprinkle with bacon pieces, fried until crisp. Serves six.

Barbara M. Russell

Baked Crab Meat Salad

1/2-1 cup Hellman's mayonnaise
2 cans best King Crab meat
1 lb. cooked fresh shrimp, peeled and cut up
1/2 cup diced fresh celery
1/2 cup diced green pepper
1/2 cup diced sweet red pepper or
1/2 cup pimiento
1 tbsp. finely chopped onion
1/2 lemon, juice and grated rind
1 cup buttered fresh bread crumbs
salt & freshly ground black pepper, to taste



Mix all ingredients but bread crumbs. Add only enough mayonnaise to moisten ingredients. Put in buttered casserole, top with buttered crumbs, dust center with paprika. Bake in preheated oven at 350° for approximately 1/2 hour; do not overbake.

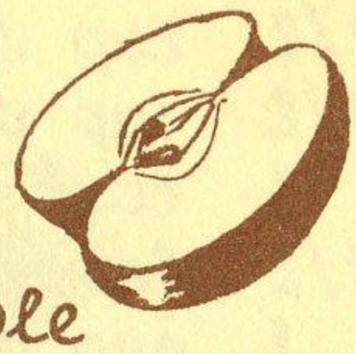
Use only the best ingredients for this. The dish may be extended by using more celery and or peppers. If substitutions are used for the shellfish, the dish will be good, but the flavor will be changed appreciably. This is a good buffet dish, holds well on food warmer and men like it. Serves 6-10.

Mrs. John C. Griek

In Bayport, Allen Brown remembers as a small boy, prior to World War 1, when Tom Weeks and his wife carried the mail to and from post office to railroad station by pony cart, and also delivered the papers around town in this manner. The house which accomodated the post office still stands today, on the south side of Main St. as one enters Bayport village proper. The post office later moved a few door east, prior to the new brick one which crept even farther eastward!

Lime Jello Salad

1 pkg. Lime Jello
1/2 cup mayonnaise
1 cup hot water
1/2 cup pineapple juice
2 tbsps. lemon juice
1/4 tsp. salt
1/2 cup chopped walnuts
1/2 cup chopped apples
1/2 cup chopped celery
1 cup crushed pineapple



Mix together the Jello, mayonnaise and hot water. Add the juices and salt and let jell. Add the remaining ingredients after it starts to jell and leave in refrigerator until firm.

Mrs. Michael DeSant

Bean Salad

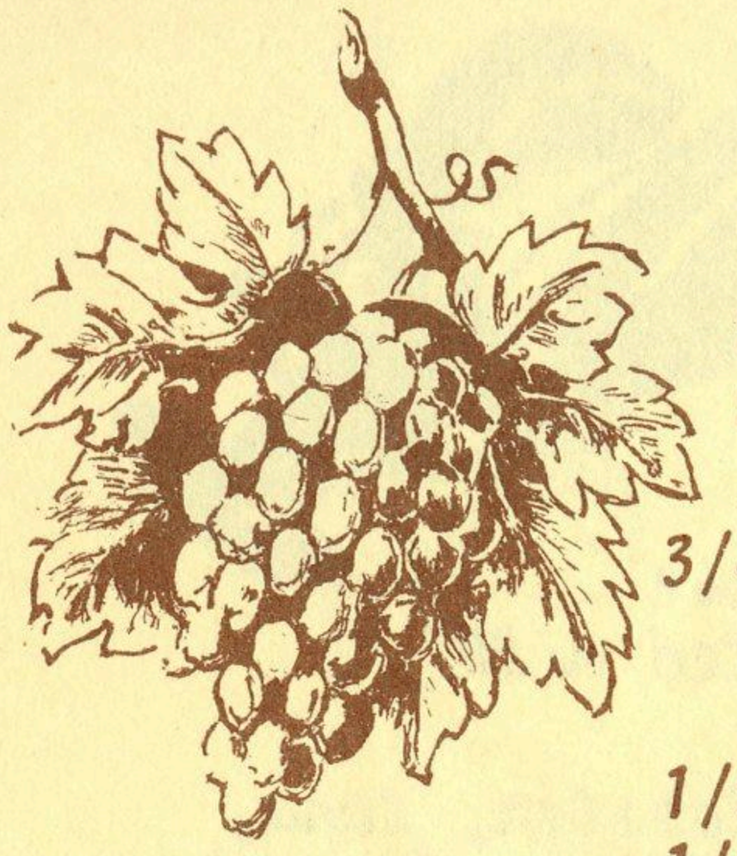
1 med. size can red kidney beans
1 med. size can French cut string beans
1 med. size can flat Italian beans
1 small jar artichoke hearts in oil

Marinate for 1-2 hours in oil-vinegar dressing, using oil from artichokes. Serve cold. Serves approximately six.

Ingredients may be kept on hand for a quick salad.

Mrs. Frank Wells

Cranberry Salad



1 quart cranberries
2 cups boiling water
2 cups sugar
3 tbsps. Knox gelatin
3/4 cup cold water
1 cup pecans, chopped
1 cup crushed pineapple
1/2 cup celery, diced
1/2 cup Tokay grapes, seeded, halved

Cook berries until they burst, add sugar, cook until clear. Put gelatin in cold water and add to cranberries while they are hot. Let cool a little, then add the other ingredients. Put in mold and chill until set.

Bertha Edwards

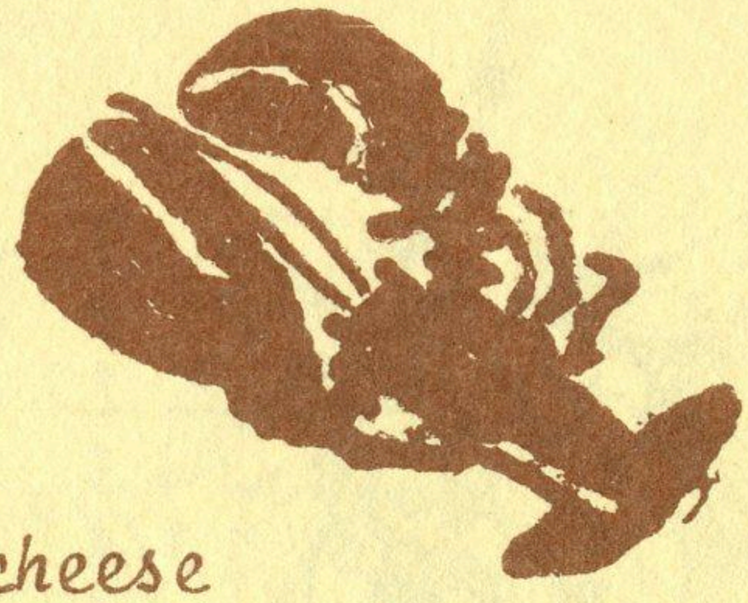
Cranberry Orange Mold

1-1/2 cups boiling water
1 package orange Jello
1 can (1 lb.) whole cranberry sauce
2 tsps. grated orange rind

Dissolve jello in boiling water. Chill till slightly thickened. Fold in cranberry sauce and orange rind. Pour into 1 quart mold. Chill until firm. Unmold on greens. Makes 6 servings.

Mrs. Hattie Downs Aldrich

Luncheon Salad

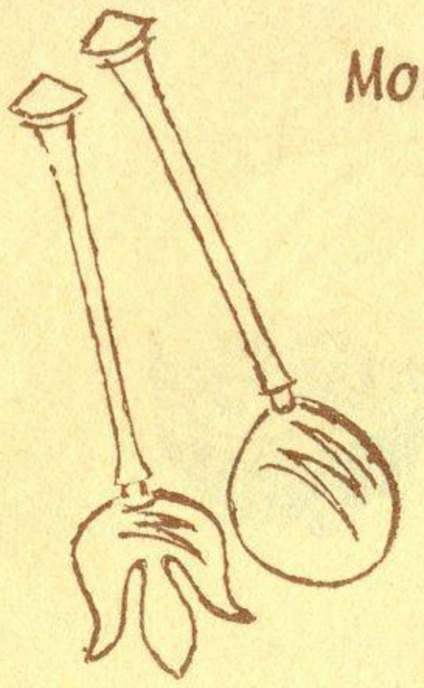


1	can tomato soup
1	envelope gelatin
1/2	cup mayonnaise
1	3 oz. pkg. cream cheese
1/2	cup cream or evaporated milk
1	tbsp. lemon juice
2	cups cooked shrimp, lobster, tuna, crab meat, salmon or chicken
1-1/2	cup diced celery
1/4-1/2	cup chopped green pepper
1	tbsp. chopped pimiento
1/3	cup catsup (not for chicken)

Have ready one 3-1/2 cup lobster mold. Sprinkle 1 tsp. gelatin over 1/3 cup catsup. Heat catsup, stirring constantly to dissolve the gelatin. Spoon the catsup into the body and claw portions of the mold and place in refrigerator to congeal. (Skip above if using chicken). Sprinkle gelatin over tomato soup and heat the soup to dissolve the gelatin. Cool. Soften cream cheese with mayonnaise and cream or evaporated milk. Add lemon juice and stir into tomato soup. Fold in remaining ingredients and fill mold. Refrigerate salad for several hours, until firmly congealed. Unmold and garnish with parsley and lemon slices. Serves six.

Mrs. Thomas P. Lynch

Clams are abundant today in the Bay but not so the oyster. In the early part of the century when oystering played such an important role in local economy and were so plentiful, a simple oyster stew and crackers were served at nearly all fraternal meetings. As everyone was an expert, only the fattest oysters and richest milk went into these stews!



Mom Wilson's Christmas Salad

1 pkg. Lime Jello
1 pkg. Red, any flavor, Jello
1 pkg. Knox Gelatin
1 8 oz. pkg. cream cheese
1 medium can crushed pineapple

Dissolve lime Jello with 2 cups hot water, pour into dish and let harden. Mix cream cheese with the crushed pineapple, heat pineapple syrup to boiling. Add Knox gelatin dissolved in 1/2 cup cold water to boiling syrup and pour into cheese mixture. Spread over the first layer of hardened Jello and let set. Dissolve red (any flavor) Jello in 2 cups hot water, cool and pour over set cheese mixture. Return to refrigerator until ready to serve. Cut into squares. Makes 10 servings.

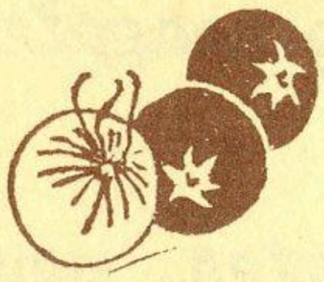
This colorful Christmas salad was always a must on the holiday table, added a cool light touch to the meal.

Camille Lux Wilson

The story is told that in Bayport during the War of 1812 or the American Revolution, isn"t certain which, a woman saw a neighbor dragging a heavy bag toward the beach at dusk. As fresh vegetables and other supplies were being smuggled out at a good profit by some people to the British blockade fleet, she reported it. A group of local soldiers went out in a small boat to patrol, but not knowing the Bay in darkness, were unable to apprehend any "smugglers".

Bandmaster's Salad

2 green peppers
4 ripe tomatoes
1 grated carrot
salt & pepper
1 lb. elbow macaroni
Miracle Whip Salad dressing
1 large can chunk light tuna fish



Cook macaroni 10 minutes. Drain and cool with cold water. Put in large bowl, add grated carrot, 1 chopped green pepper, 3 cut up tomatoes, can of tuna fish and mix well with salad dressing, or mayonnaise if you prefer. Cut second green pepper crosswise into circles and garnish top with this. Put the tomato wedges of 4th tomato in center of pepper circles. Let guests salt & pepper to taste.

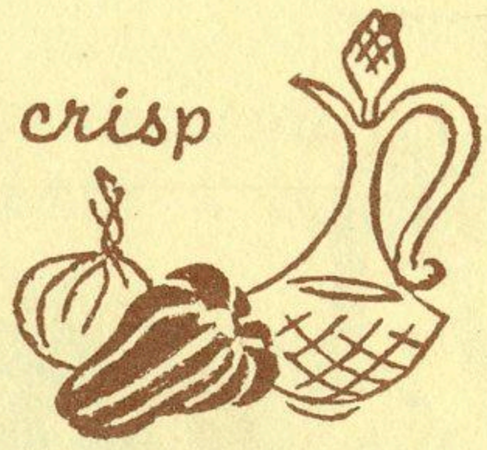
This makes a complete evening meal because it incorporates all the necessities of a balanced meal and is cool on a hot day. Also good as a side dish for a buffet.

There is a special reason for the name of this recipe. My mother, Mrs. Otto Geisin, always made this salad when I was in the high school band in Oceanside and our instructor always insisted I bring it on our school band picnic. No one could have any until he had filled his plate.

Mrs. Doris A. Turley

A crust of bread held in the mouth with the end projecting will keep you from weeping while peeling onions.

Salad with "hot" dressing



1/2 lb. bacon, fried crisp
2 eggs
1/2 cup vinegar
salt & pepper
sugar

Mix water, sugar, vinegar, salt and the pepper to sweet sour taste. Beat the eggs and mix all ingredients together. Pour in pan with fried bacon and bring to a boil. Pour over head of cut and cleaned lettuce. Serve as a salad. This is one of the Pennsylvania Dutch seven sweets and sours.

Jean Wenchel

Cucumber Salad

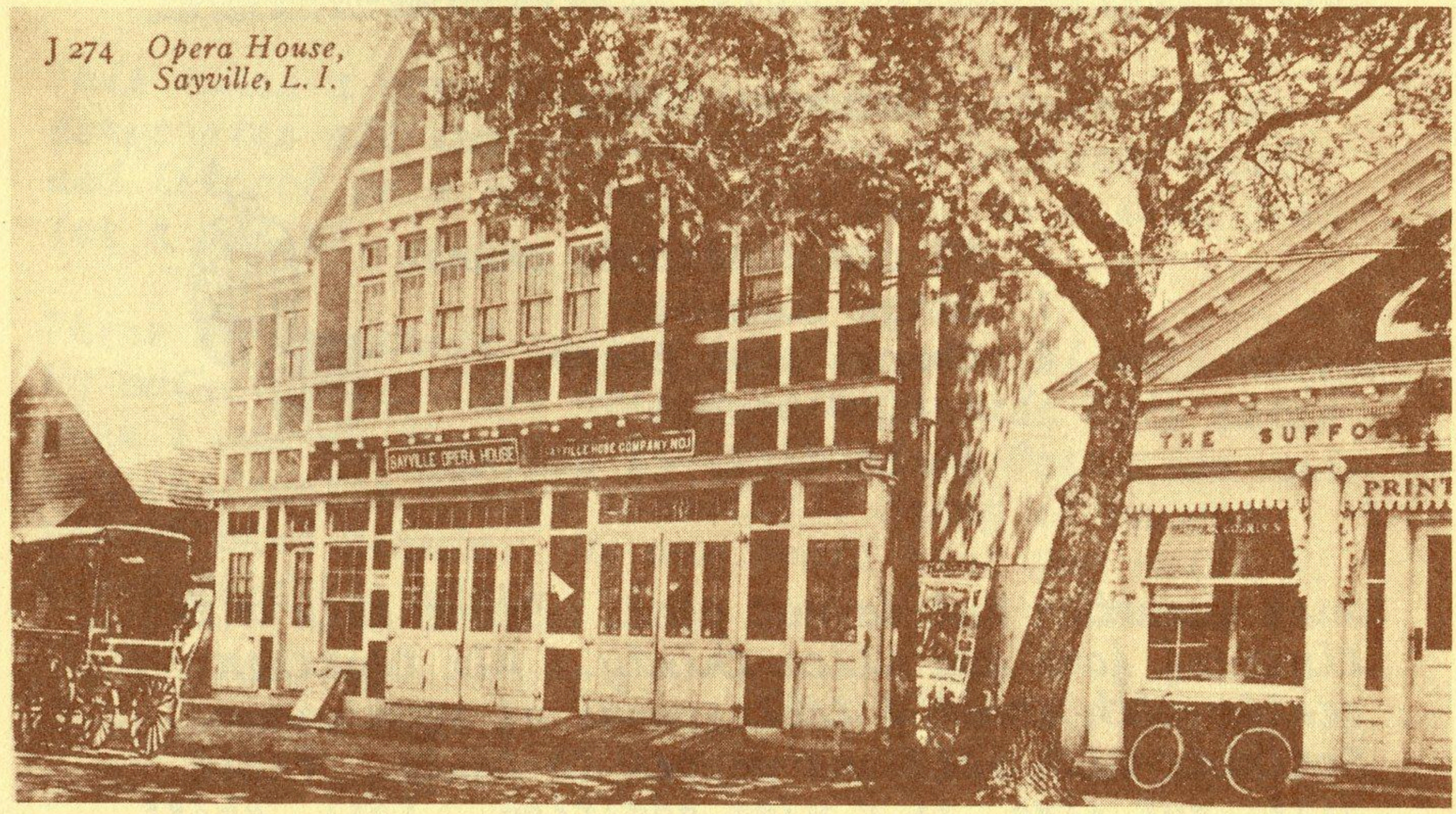
1 #2 can pineapple chunks
1 large cucumber
4 tbsps. sour cream
salt & pepper
fresh dill, if desired

Wash cucumber but do not peel. Score skin with tines of fork and slice thinly. Mix together gently with about 4 tablespoons of sour cream. Sprinkle with salt and pepper to taste. Fresh dill, cut fine, is a nice addition. Toss, chill at least one hour before serving. Makes a most attractive summer or winter salad.

Gladys Hunt Cervenka

In Bohemia the M. Foster Company was one of several cigar factories there. Located on Ocean Avenue it was later used as a robe-manufacturing plant until 1953 when it was destroyed by fire. Cigar-making was once an important industry of these people, beginning in homes around 1876.

Photographer Unknown



Sayville Opera House on Candee Avenue, built in 1901, the era of vaudeville, had great entertainers of the day perform here. It later became a movie house, a bowling alley, and has been replaced by a parking lot in recent years. The Suffolk County News building still stands.

Say. Hist. Soc. postcard collection

Cabbage Salad

1 small head cabbage
1 can shrimp

mayonnaise
salt & pepper

Coarsely grind cabbage that has been cored. Drain shrimp, chop up small. Add to the cabbage, mix well with mayonnaise to the consistency desired. Add salt and pepper to taste.

Variations: Instead of shrimp, add apples and nuts, chopped fine or pineapple cut into small chunks. Use to fill fresh tomatoes or garnish with hard boiled sliced eggs.

Joan Knight

Cucumbers in Sour Cream

1 cucumber, thinly sliced
2 tbsps. chopped chives
1 tbsp. vinegar
1 tsp. salt

dash pepper
1 tsp. dill seed
1/2 cup sour cream

Sprinkle cucumber slices with salt. Let stand for 30 minutes. Drain, combine remaining ingredients and pour over cucumbers. Chill 30 minutes.

Louise Crowley

The mast from one of Sir Thomas Lipton's cup defender boats stands as an 85 foot high flag pole in the yard of late Mrs. Herbert Richter's Home, (formerly Wm. Todd's, the shipyard magnate) on Middle Road, Bayport.

Raisin Sauce

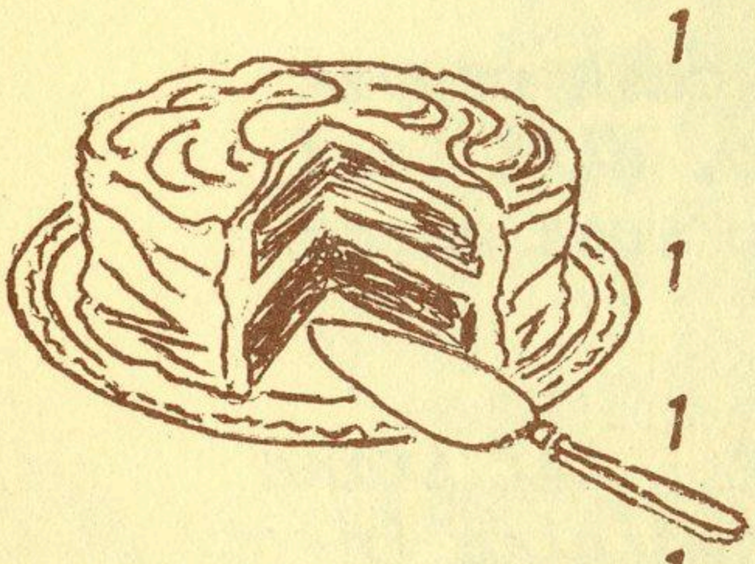
1 cup water
1 cup sugar
1/2 cup ketchup
1/2 cup raisins
2 tbsps. vinegar

Cook gently until of sauce consistency. Delicious with baked ham.

Virginia Otto

A Love Cake for Mother

Recipe:



1 can of "Obedience"
several pounds of "Affection"
1 pint of "Neatness"
some holiday, birthday and everyday "Surprises"
1 can of "Running Errands" (willing brand)
1 box of powdered "Get up when I should"
1 bottle of "Keep sunny all day long"
1 can of pure "Thoughtfulness"

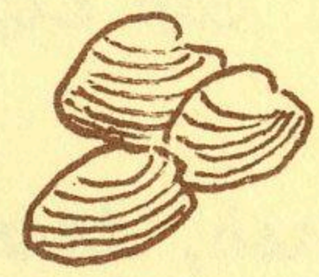
Method:

Mix well, bake in a hearty, warm oven and serve to Mother everyday. She ought to have it in big slices.

Jean Beadle (age 14)
Contributed by Marie Wolling

Clam Sauce

12-18 small clams, opened, with juice
3 cloves garlic, minced
1/2 cup chopped fresh parsley
oil



Add enough oil to cover bottom of pan. Brown the garlic in oil, add fresh parsley. Cook for about three minutes. Add clams and clam juice. Pour over spaghetti. Add lots of Italian cheese.

Hint: Do not make clam sauce until the spaghetti is almost cooked. Serve at once. Also, if you love clams, add more to recipe. This will serve four to six.

"This always tastes better when made from clams we tread ourselves".

Marie Tagliavia

Sauce for Broilers

1/2 juice glass wine vinegar
1/2 juice glass olive oil
1/2 juice glass water
garlic, salt, pepper, oregano
parsley

Mix all ingredients together. Place the clean broiler halves in pan and pour the mixture over. Bake at 400° for 1-1/2 hours. Keep covered and baste occasionally. Remove cover last 1/2 hour and let brown.

Mrs. Anna Fuchs

Rhubarb Sauce

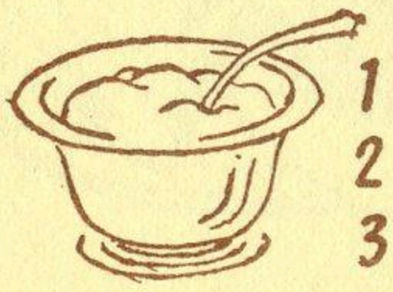
2 lbs. rhubarb
1 cup light corn syrup
1 cup granulated sugar
Red food coloring

Wash, trim and cut rhubarb into 1/2" pieces. Combine rhubarb and syrup in a large frying pan. Heat slowly without stirring, to boiling, simmer three minutes or until rhubarb is tender but firm enough to hold its shape. Lift fruit from syrup with a slotted spoon and place in a shallow dish. Stir sugar and a dash of salt into syrup in pan, heat, stirring constantly to boiling. Cook rapidly, stirring often for 5 minutes or until syrup is thick. Remove from heat. Stir in a few drops of red food coloring to tint. Pour over rhubarb and chill.

Cooked this way, the fruit remains in nice pieces, not mushy as it is served so often.

Marion Bismarck

Dessert Sauce



1 cup milk, heated in double boiler
2 tbsps. sugar, mixed with egg yolks
3 egg yolks, beaten until lemon-color

Slowly pour egg mixture into milk, stirring constantly until spoon is coated. Take off heat at once. Cool and flavor with 1 tsp. vanilla. This sauce is good spooned over gelatine, sliced bananas or other fruits.

Mrs. Grace Johnsen

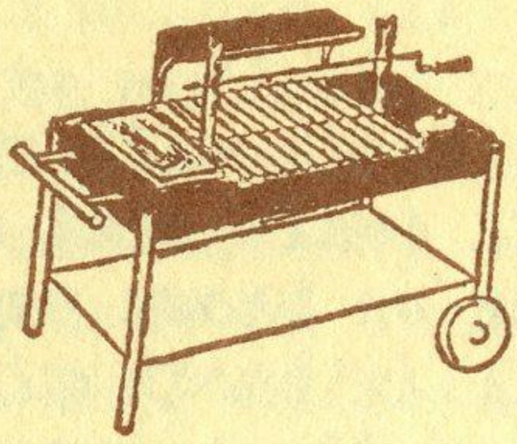
Mother of Mrs. Alfred C. Edwards

Chicken Barbecue Sauce

10 halves

1 cup oil
2 cups vinegar
4 tbsps. salt
1 tsp. pepper
1 egg
1 tbsp. poultry seasoning

60 halves



6 cups oil
12 cups vinegar
1-1/2 cups salt
6 tsps. pepper
6 eggs
6 tbsps. poultry seasoning

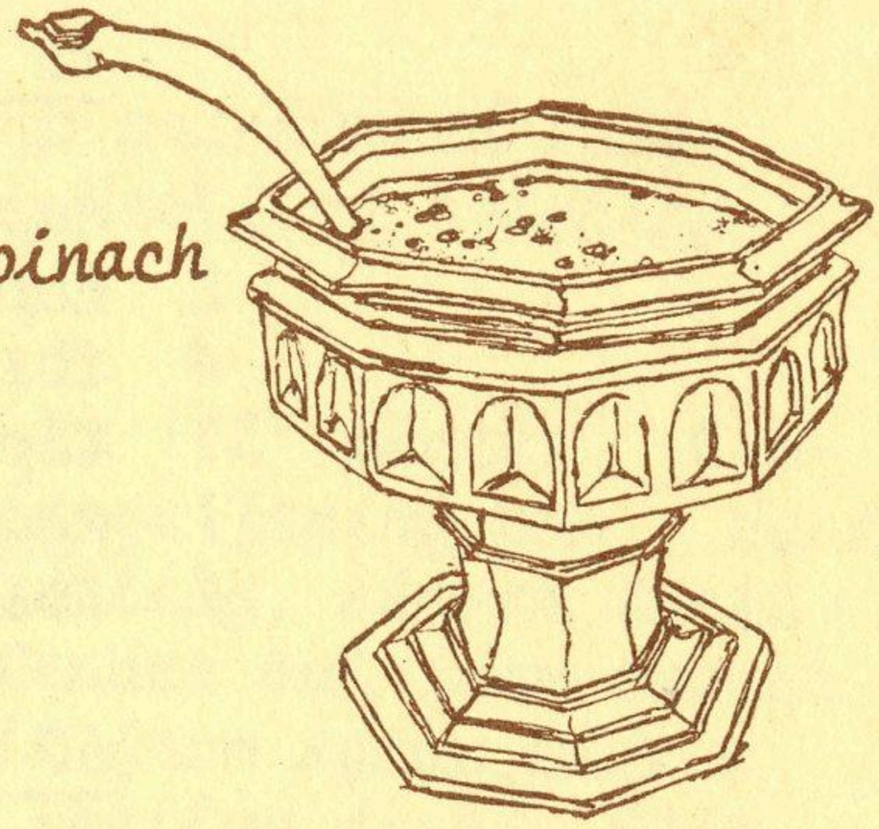
6 halves

1/2 cup oil
1 cup vinegar
2 tbsps. salt
1/4 tsp. pepper
1 egg
1-1/2 tsps. poultry seasoning

Beat egg, add oil and beat again. Add remaining ingredients and beat together thoroughly.

Arthur Meeves

Capuccine Soup
Beef Broth with Spinach & Meat Balls



1-1/2	quarts beef broth
3/4	lb. or 1 cup cooked spinach
1	cup spinach water
1	oz. Parmesan cheese
1/2	lb. chopped beef
2	eggs
1	leek, cut very fine
	salt & pepper

Cook broth with chopped leek slowly for 10 minutes. Saute small meat balls in oil until brown, then place on brown paper to absorb fat. Place meat balls in broth with cooked chopped spinach and 1 cup of the spinach water. Beat eggs slightly and drop into boiling broth, until eggs reach top. Sprinkle with cheese before serving.

Meatballs: Season beef with salt and pepper and minced onion, if desired. A pinch of nutmeg may be added. Beat an egg and add 1/2 of the egg and one tbsp. bread crumbs to meat. Shape into small meat balls.

This soup may also be made with chicken broth with small pieces of chicken instead of the meat balls. Canned consomme may be used instead of beef broth.

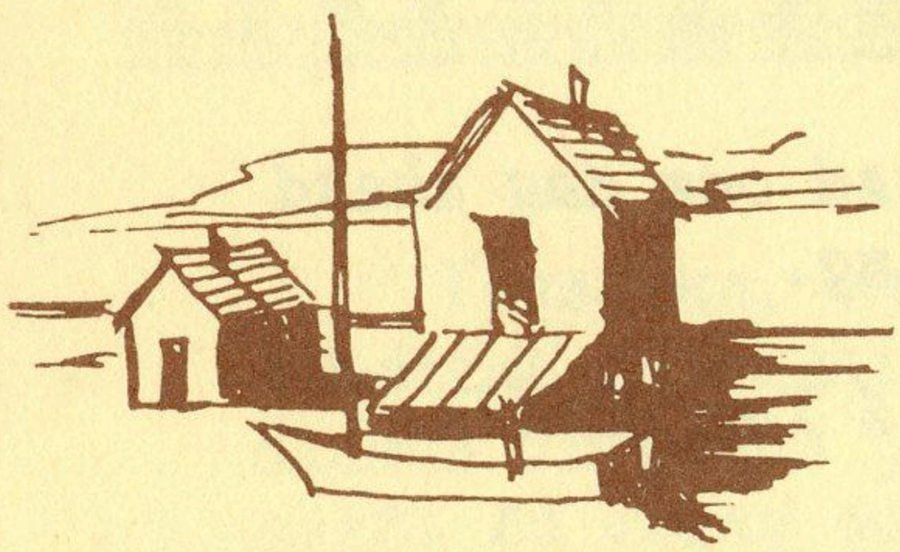
This soup was served by the monks near Mt. Blanc in Italy. John was a chef and received this recipe at the Hotel Royale in Valle Tourance in Italy in 1925. He is a former chef of the Southside Sportsman's Club.

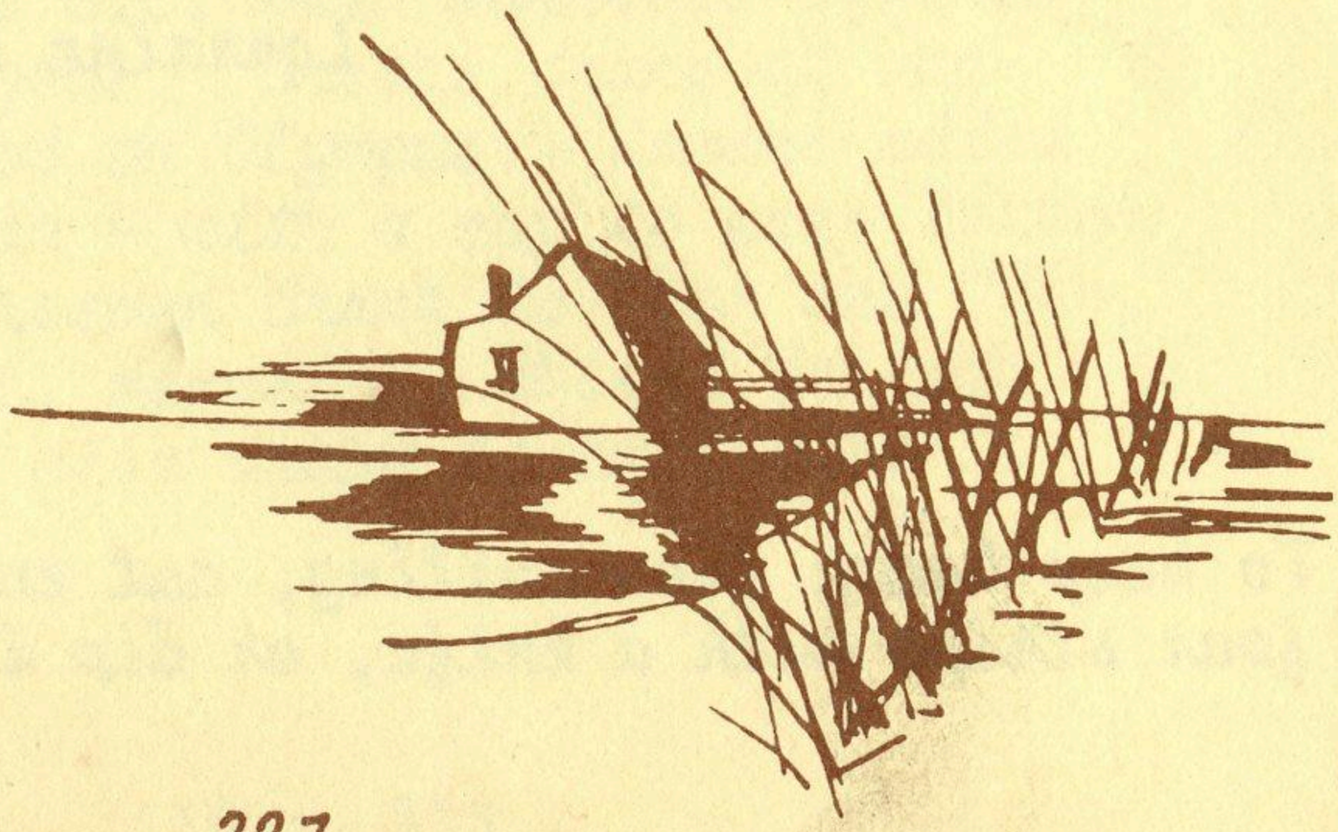
John Pasquarelli

Clam Soup

First catch your clams; along the ebbing edges
Of saline coves you'll find the precious wedges.
With backs up, lurking in sandy bottom;
Pull in your iron rake, and lo! you've got 'em.
Take thirty large ones, put a basin under,
And water (three quarts) to the native liquor,
Bring to a boil (and by the way, the quicker
It boils the better, if you'd do it cutely);
Now add the clams, chopped up and minced minutely.
Allow a longer boil of just three minutes,
And while it bubbles quickly stir within its
Tumultuous depths, where still the mollusks mutter,
Four tablespoonfuls of flour and four of butter,
A pint of milk, some pepper to your notion,
And clams need salting, although born of ocean.
Remove from fire (if much boiled they will suffer,
You'll find that India rubber isn't tougher);
After 'tis off add three fresh eggs well beaten,
Stir once more and it's ready to be eaten.
Fruit of the wave! Oh, dainty and delicious!
Food for the gods! Ambrosia for Apicious!
Worthy to thrill the soul of sea-born Venus,
Or titillate the palate of Silenus!

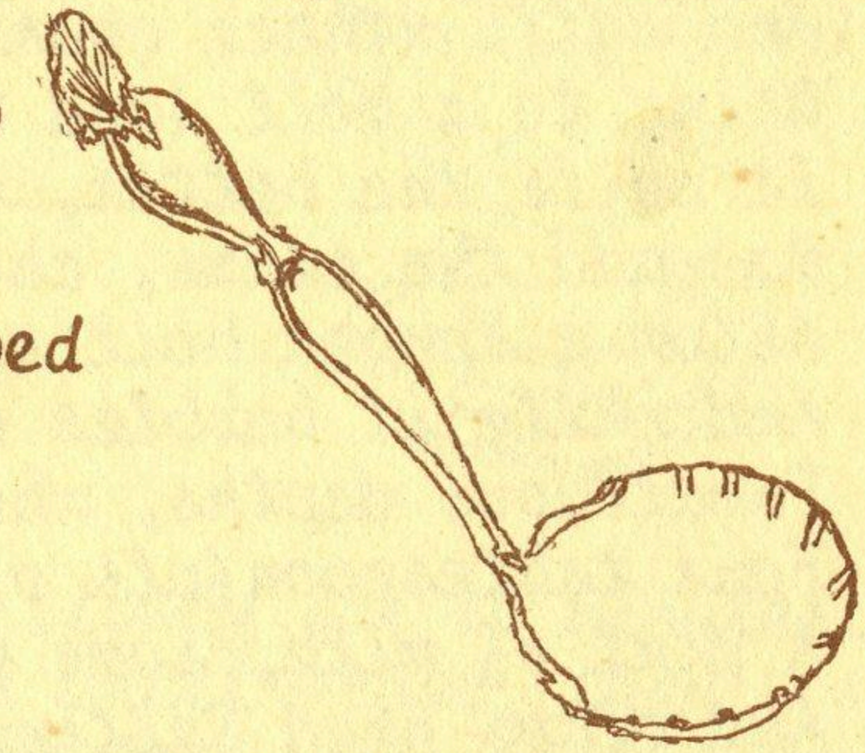
By Mrs. Amanda M. F. Woodhull
in COOK BOOK compiled by Ladies
Aid Society of Congregational
Church of Patchogue, N. Y. 1891





Grandpa's Spicy Clam Chowder

1 doz. large chowder clams & liquid
6 large potatoes, half in large chunks, half in small bits
1 large can tomatoes, broken up
5 carrots, diced
5 large onions, cut up
1 tsp. thyme
1 tsp. sage
4 stalks celery, chopped
1 tbsp. salt
1/2 tsp. pepper
6-7 quarts water
large lump butter
whole cloves



Fill pot with cold water, add all seasonings and vegetables, except the tomatoes, and cook until potatoes are soft, about one hour. Clean clams, mince in blender. Add clams and juice to vegetables and cook an additional hour. Add crushed tomatoes and juice, and cook another hour. Add lump of butter. Simmer all ingredients in covered pot for total of three hours. When finished, remove cover to allow steam to escape.

Flavor is enhanced if soup is cooked one day ahead and heated thoroughly before serving.

Lorraine & Tom Martin

To keep bacon from curling, cut ends into three or four strips with a knife, or dip in cold water.

Hearty Beef Soup

2 lbs. short ribs
2 lbs. marrow bones
4 medium potatoes
1 can tomato soup
5 stalks celery
garlic powder
salt & pepper
4 medium onions
2 green peppers
1 bunch carrots
3 tbsps. oil

Brown short ribs and marrow bones with the salt, pepper and garlic in the oil. When deep brown, add four quarts water and let simmer until the meat falls off the bones. Cover pot while meat simmers. Take off fire and cut meat into bite size pieces and pull marrow from bones. Put back into water and add the vegetables, chopped in small pieces and the tomato soup. Let simmer about 20 minutes, add salt and pepper.

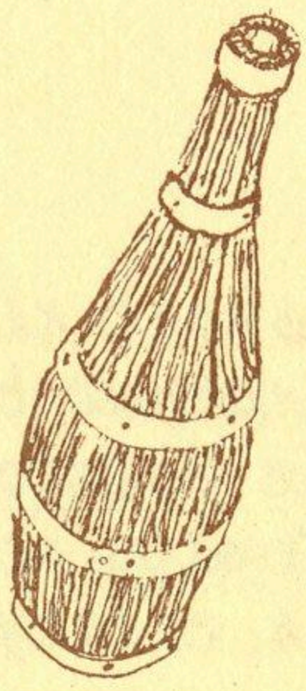
Barley may be used (cook with meat and bones) instead of potatoes.

This is a particular favorite, on or off the beach.

Nancy Brennan

Toasting, or drinking "healths", began hundreds of years B.C. when warriors offered drinks to pagan gods. Greeks drank at banquets to every god on Olympus. Romans added a pledge to Caesar - with a cup to each letter in his name! Norsemen drank to Thor and Odin, plus cups to love, memories, absent friends. Soon merrymakers also drank to each other's health.

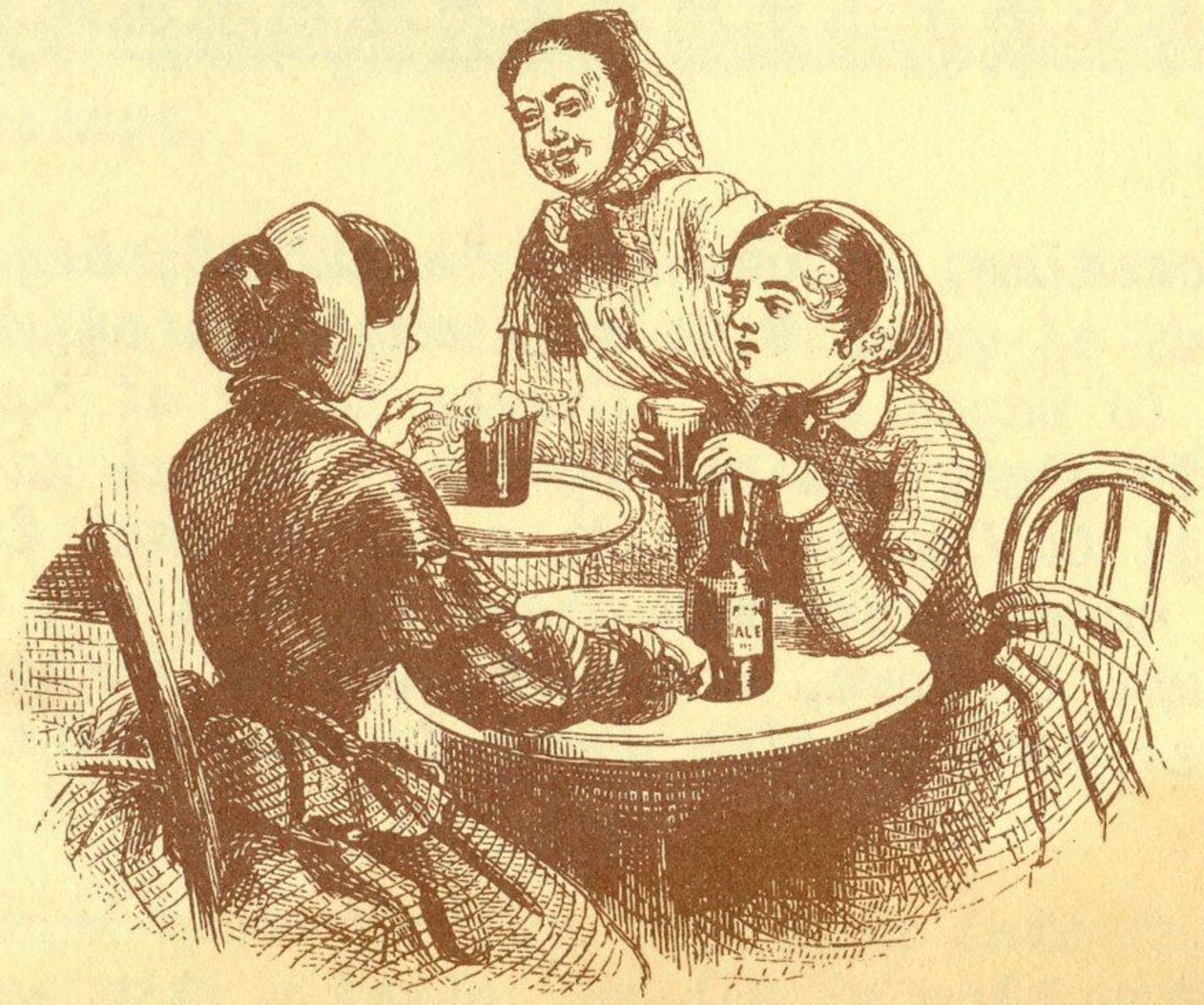
Cold Sour Cherry Soup



1 cup sugar
1 cinnamon stick
3 cups cold water
1 tbsp. arrowroot
1/4 cup heavy cream, chilled
4 cups pitted sour cherries
3/4 cup dry red wine, chilled, do not use salted cooking wine

Combine in saucepan, water, sugar and cinnamon. Boil, add cherries, partially cover, simmer 35-40 minutes. (10 minutes if canned cherries). Remove cinnamon. Mix arrowroot and 2 tbsps. cold water to a paste, beat into soup. Stirring constantly, bring almost to a boil. Reduce heat, simmer approximately 2 minutes until clear and slightly thickened. Pour into shallow glass to chill. Stir in cream and wine just before serving. Serves four.

Eric J. Kittler



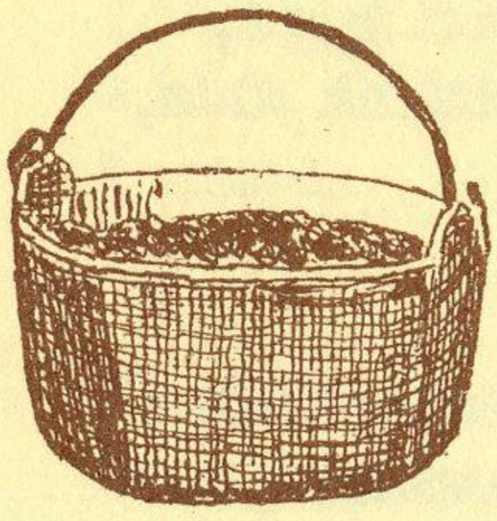
Tomato Soup with Meatballs

Soupbones, onions, parsley, bayleaves, cooked tomatoes or tomato paste, rice or noodles, meatballs.

Make broth from soupbones, onions, bayleaves and parsley. Strain cooked tomatoes or use tomato paste, add to broth, remove soupbones. Add the meatballs and noodles or rice.

Meatballs: Mix chopmeat, salt, pepper, nutmeg, 1 egg and cracker-meal. Make tiny meatballs, the size of marbles, and add to the soup.

Mrs. W. Grootendorst



Potato Soup
or
Fire Island Slow Down

4 tbsps. milk
1 tbsp. butter
1 bunch carrots
pepper
salt
3 quarts water
2 medium onions
9 medium potatoes
1 lb. frankfurters, or
1 lb. Kielbasi (Polish bologna)

Cut potatoes in quarters and boil gently in water until done. Take off fire and mash (in the water). Carrots and onions should be finely chopped and added to the potatoes and water. Slice bologna and add. Cook about 20 minutes (simmer), add salt, pepper, butter and milk the last few mins. Cook uncovered if soup needs thickening.

Nancy Brennan

Soup Tetrazzini

3/4 cup chopped lean beef
1 cup water from dandelions
3/4 cup cooked dandelions, coarsely cut
3/4 cup cooked water cress, coarsely cut
1/4 cup water from water cress
3 cans beef broth & 3 cans water
8 tsps. small pastina or
2 eggs, beaten, and 2 tbsps. Parmesan cheese

Add chopped beef to broth, diluted with water, and water from dandelions and water cress. Cook for ten minutes. Add the greens, put in pastina and boil for eight minutes. If you prefer the eggs, just drop into broth and boil for a second or two, add salt and pepper. Serves eight.

I first served this recipe in a Roman restaurant at 54th St., between Sixth and Seventh Avenues, which is in the theatre district. Our clientele were artists of the Metropolitan Opera in the year 1929. This was an original recipe created for Miss Tetrazzini and the opera manager, Mr. Gatti Casazza.

I again made this soup when I returned to New York to the same restaurant in 1935. This time I made the soup for Mr. Richard Crocker, a tenor for the Metropolitan, and his wife. Mr. Crocker asked me to sing "Child of the Golden West" and I was honored to comply with his request.

John Pasquarelli

Oyster Stew

1 cup milk
1 tbsp. butter
salt & pepper
1/2 pint or more oysters, when opened

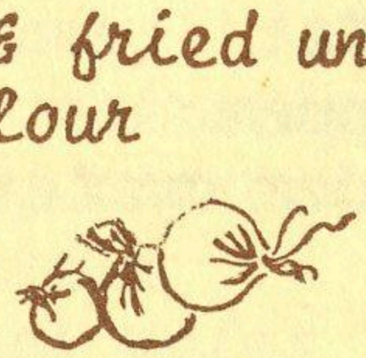
Do not wash the oysters, open them clean, keep all the likker you can. Strain for any sand or pieces of shell. Put oysters in pan with enough likker to almost cover. Add lump of butter, then throw in about 1 cup of milk. Watch and stir, don't leave. The minute a couple of bubbles come in the milk and butter is melted, turn off the heat. Too long will curdle the milk and toughen the oysters. Add a little salt and pepper if you wish. Makes 2 cups.

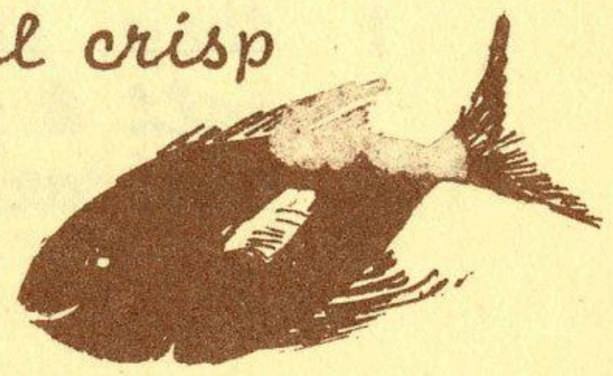
"But I don't want to be around when any of these housewives try out this recipe, in case anything goes wrong", says Tonis Locker, the "old salt" himself. "But I often make it just like this for lunch".

Tonis Locker

Glass milk bottles are now collector's items, but those of the generation just becoming grandparents readily recall horse-drawn or daily truck delivery of milk---the cream frozen and sticking out the top of the bottle in the winter---not homogenized then either! Among the dairies were Winters, Rau's, Mullins', Beintema's.

Fish Chowder





1/2 lb. bacon, diced & fried until crisp
1 cup all-purpose flour
2 tsps. salt
1 tsp. pepper
2 quarts milk
1-1/2 lbs. haddock or cod, cut in bite size pieces
4 medium potatoes, pared and sliced
1 cup chopped onions

Fry bacon in heavy kettle until crisp, remove and save. Combine flour, salt and pepper. Layer fish, potatoes and onions in drippings, sprinkling each layer with flour mixture. Pour on milk. Bring to a boil, then simmer, covered, 30 minutes, stirring occasionally. Add bacon pieces, simmer a few minutes longer or until the potatoes are tender. Break Pilot crackers into soup bowls and add chowder. Makes about six 2 cup servings.

June Hubal Schaefer

If God forbade drinking would he have made wine so good?

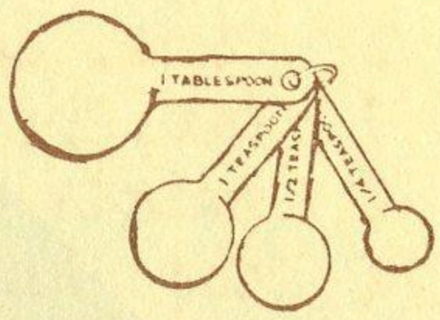
Cardinal Richelieu - 1625

And wine can of their wits the wise beguile,
Make the sage frolic and the serious smile.

Homer's Odyssey

Gourmet Baked Spinach

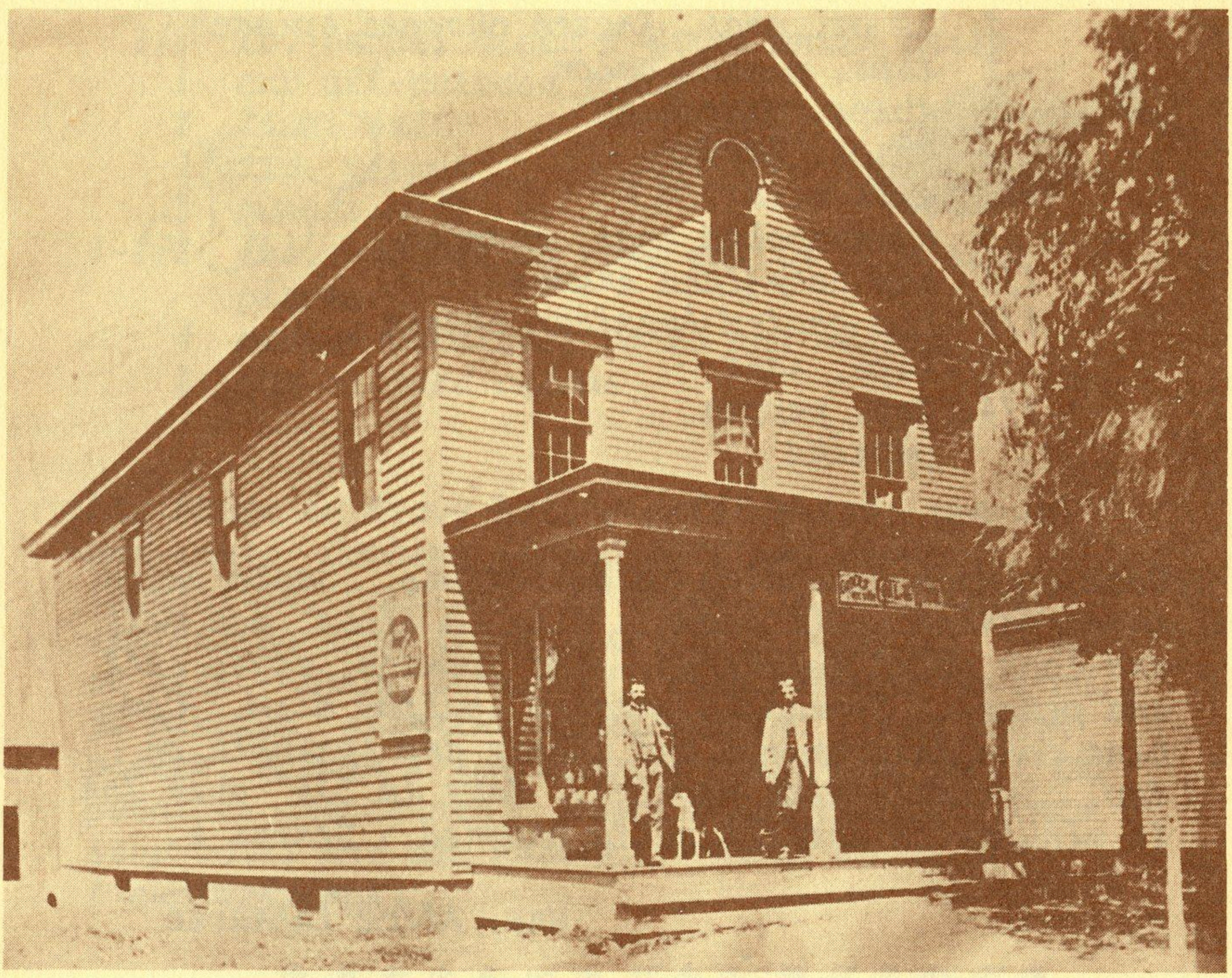
2 10 oz. pkgs. frozen chopped spinach
2 tsps. minced onion
3 tbsps. margarine
3 tbsps. flour
2 cups milk
3 hard cooked eggs, chopped
1/2 cup cornflake crumbs
1/2 cup grated American cheese
2 tsps. salt
1/4 tsp. pepper
paprika



Cook spinach according to directions. Saute onion in margarine until brown. Stir in flour, add milk and cook until thickened. Add spinach, eggs, salt and pepper. Spread in greased shallow dish. Combine cornflake crumbs and cheese and sprinkle on top. Sprinkle with paprika. Bake in 375° oven for 20 minutes or until lightly browned. Serves 6.

Mrs. Alice Larrabee

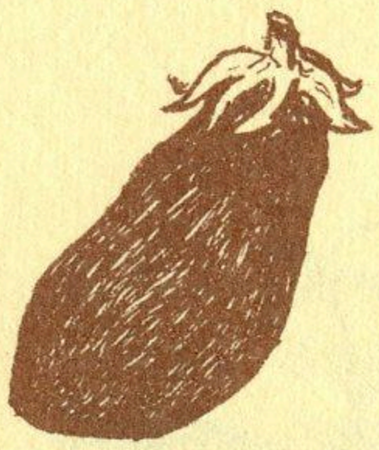
After the War of the Revolution, all of Sayville, West Sayville and Bayport was still owned by the original Nicoll family. In order to pay off some debts owed by the family, this area was sold in large plots in the latter part of the eighteenth century. Bayport was sold in plots about 500' wide and one mile long from the Bay to the South Country Road. Among the purchasers were many old names still familiar to us; Overton, Gillette, Smith, Howell, Homan, Hawkins, Snedecor, Edwards, Brown, Seaman, etc. Between 1790 and 1840, many fine homes were built by these people in the middle of their farmlands.



Shand's Market on north side of Main Street, Bayport, looked like this around 1900 when run by the Snedecors.

Photographer unknown

Eggplant Casserole



1 medium eggplant
8 oz. Mozzarella cheese
4 cups meat sauce
Grated Parmesan cheese

Peel eggplant and slice thinly. Spread 1 cup of sauce over bottom of 2 quart casserole. Arrange layer of eggplant slices on top of sauce and sprinkle some of the mozzarella, finely chopped, on top of eggplant. Continue to alternate layers, ending with sauce. Sprinkle top with grated cheese and bake at 350° for 45 minutes. Serves six.

Anthony Granieri

Exciting Rice-Versatile

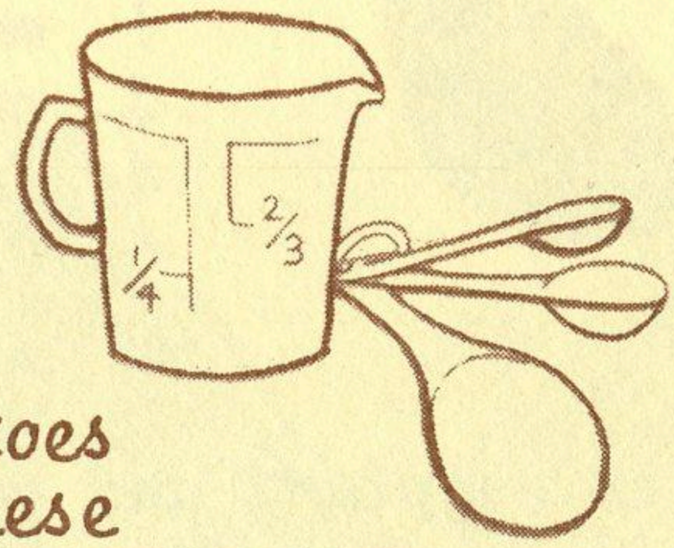
Red onions, pea-pods, oil, salt & pepper, water
Minute Rice, Washington Broth

Saute onions and pea-pods in enough oil to cover bottom of pan. Salt & pepper to taste. Add a dash of Accent if desired. Add enough Minute Rice to fill pan, or follow directions on package along with 1 cup water, mixed with Washington Broth, beef or chicken. Stir and cover, flake when done. Put aside. Can be served with chicken parts that have been sauteed with chopped peppers and mushrooms, fresh preferably, and seasoned to taste with salt, pepper, parsley, basil. Serves 3 or 4.

Delicious complement to any meat or fish dish, such as veal scallopine, lamb chunks, beef chunks, steak bits, etc.

Ann Lano

Au Gratin O'Brien Potatoes



1	tsp. salt
1-1/2	cups milk
1/8	tsp. pepper
3	tbsps. flour
3/4	cup soft bread crumbs
2-1/2	cups diced cooked potatoes
3/4	cup grated American cheese
5	tbsps. diced canned pimento
4	tbsps. butter or margarine

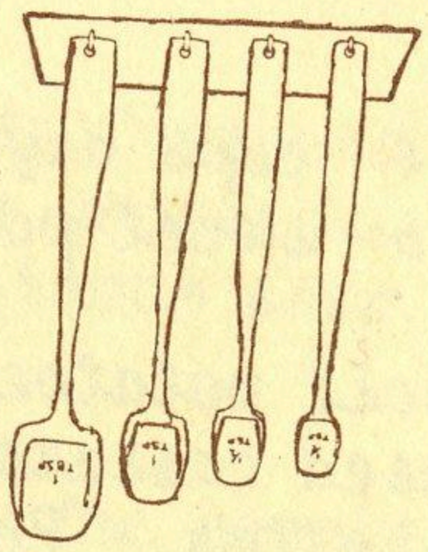
Melt 3 tbsps. butter in double boiler. Remove, add flour, salt & pepper and stir until well blended. Add milk, place over boiling water and cook, stirring constantly, until thick. Add cheese and pimento and stir until cheese melts. Arrange potatoes in greased 1-1/2 quart dish and add sauce. Cover with bread crumbs, dot with remaining butter. Bake at 350° for 45 minutes or until crumbs are brown. Serves 6.

Mrs. Frank Tyson

Easy way to peel tomatoes is to dip them in boiling water for about half a minute. Be sure to plunge them into cold water right after the hot dip.

Cry when peeling onions? Pour boiling water to cover the onions in a bowl or saucepan; let stand three or four minutes. Drain; cover with cold water, then peel.

Sauerkraut



1 tsp. flour
1 tbsp. sugar
1 onion, sauteed
1 tbsp. shortening or pork fat
1 can sauerkraut (1 lb. 11 oz)

Cook sauerkraut for 15 minutes and drain. Add sugar. Cut onion in small pieces and saute in fat until light, remove from heat and add flour. Add this mixture to the sauerkraut. Add more sugar if desired. Serve with pork or duck.

Elsie Hindla Stejskal

Sauteed Green Beans & Tomatoes Italian Style

1 16 oz. can whole (vertical pack) beans
1 8 oz. can tomatoes
1 clove garlic, minced fine
2-3 tbsps. olive oil

Drain whole green beans well. In frying pan, place oil and garlic, cook until garlic is golden. Add tomatoes and mash slightly, then cook together over medium low heat for ten minutes. Season tomato mixture with salt and pepper to taste. Add green beans, mix well and continue cooking until beans are well heated. Serves two to four.

Favorite dish of my parents and my daughter Janine.

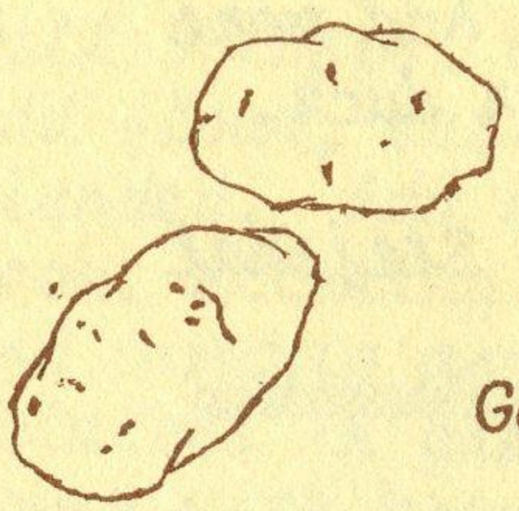
Valdine Plasmati

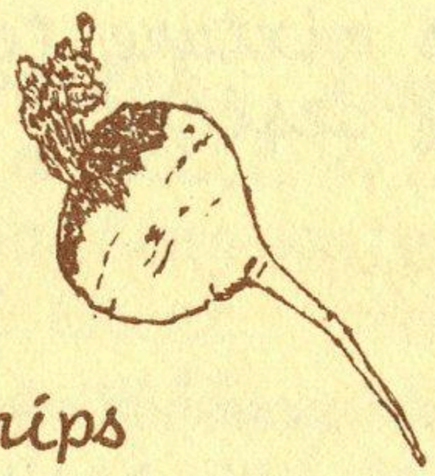
Sherried Sweet Potatoes

1-1/4 cups dry sherry
6 sweet potatoes
butter
3/4 cup lt. br. sugar

Parboil potatoes. Peel and slice. Arrange in a greased casserole, topping each layer with sugar and butter. Pour sherry over, bake in hot oven, 400° for 45 minutes. Serves six.

Joan Gross





Gourmet Mashed Turnips

1 tsp. sugar
1 small onion
1 tbsp. butter
1 large potato
salt and pepper
1 medium carrot
1 med. yellow turnip

Peel, clean and dice vegetables into 1" cubes. Cook each separately in water to cover. Add 1 tsp. salt to turnip and potato. Add only 1/2 tsp. salt to carrots. Do not salt the onions. Cover during cooking, except for the onion. When tender, drain. Mix all vegetables together in mixer at high speed or mash by hand. Add white pepper, butter and sugar and blend well.

The individual vegetable tastes are maintained by cooking each separately.

Alice Matyjasik

Asparagus Casserole

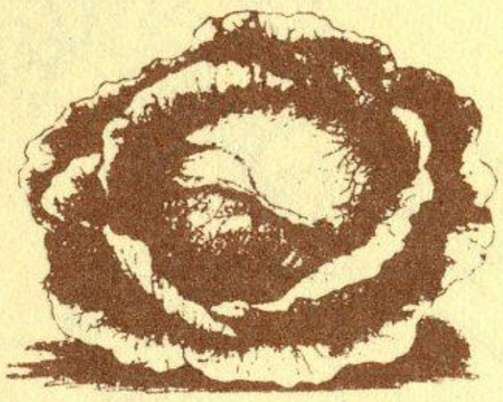
Ritz Crackers
1 large can asparagus
1 can Cream of Mushroom soup

Grease one quart casserole and place the crackers on bottom and sides. Make a layer of asparagus, mushroom soup and more crackers, repeat. Place a slice of cheese on top, if desired. Bake 20-30 minutes at 350°. Serves four.

Betty Jane Weigand

Bohemian Cabbage

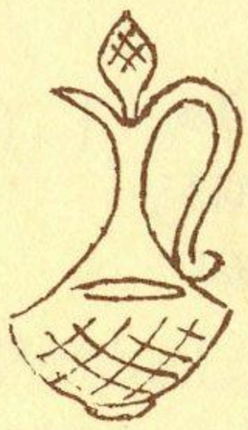
1/4 cup cultured sour cream
1/2 tsp. caraway seeds
2 tsps. chopped onion
2 tbsps. water
1/8 tsp. pepper
1/2 tsp. salt
3 cups cabbage, finely shredded



Mix all ingredients except sour cream in skillet. Heat and cook over low heat for 5 minutes. Pour cream over, stir and reheat. Serves four. Is especially good with pork dishes.

Dottie Osmun

Dutch Lettuce

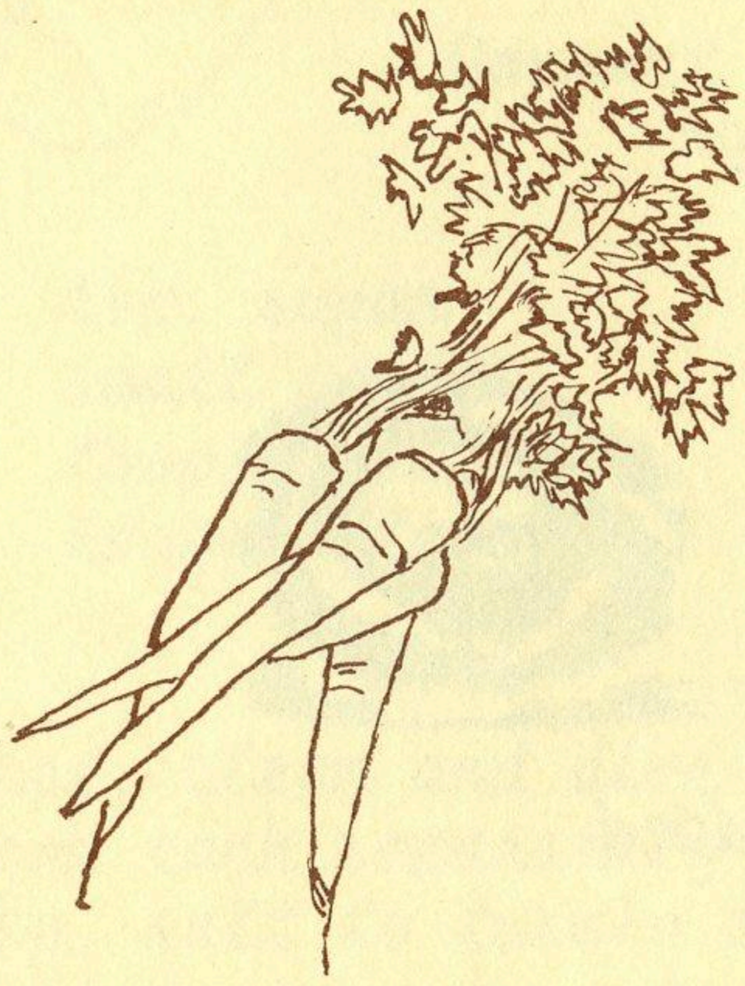


1/4 lb. salt pork or bacon
3-4 medium potatoes, mashed
1/4 cup vinegar
1/4 cup water
3-4 eggs, hard boiled and chopped
head of lettuce, cut up
salt & pepper

Cut salt pork into small pieces and brown in frying pan until crisp. Put all ingredients into a bowl and stir. Serves four.

This recipe comes from my grandmother, Adelia Anderson, who was a native of West Sayville and Sayville.

Mrs. Walter Scharpf



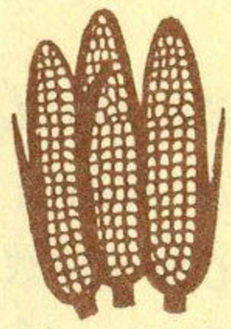
Hutspot

1/2 cup milk
8 potatoes
6 carrots
6 onions
butter

Dice and boil onions and carrots. Drain. Boil potatoes, drain and dry thoroughly. Add onions and carrots and mash until fluffy. Add salt and pepper, a good lump of butter and top milk. Heat again very thoroughly and serve, preferably with a good round of spicy sausage, Polish or Italian.

Cornelia Jonker Barton

Really Truly Indian Succotash



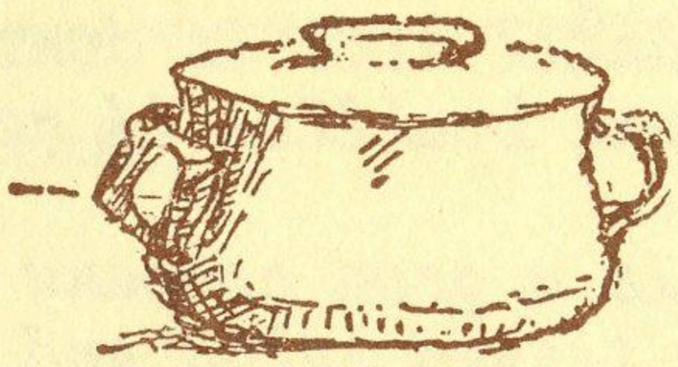
1 lb. string beans
1/2 lb. lean salt pork
4 ears corn, cut off cob
1 lb. shell beans (cranberry beans)

Cook shell beans and salt pork about 1/2 hour, then add string beans, cooking another half hour. Add cut corn, cooking about 10 minutes. Add a lump of butter, then sit down and eat and enjoy.

This was my grandmother Woodhull's recipe. In my family it was something special.

Rachel Green Raynor Terry Burns

Squash Pie
(Eggplant)



Milk
2 tbsps. cream
1 onion, chopped
1 medium eggplant
1 tsp. salt & pepper
3 tbsps. melted butter
3 slices toasted bread
2 eggs, beaten slightly

Peel, cube and boil eggplant in salted water. When tender, drain and mash. Soak toast in milk until soft, mix with the eggplant. Add eggs, chopped onion and the butter, salt and pepper. Put in buttered casserole, pour cream on top. Bake at 350° for 25-30 minutes. Serves six.

Helen Albrecht

Risotto

2 cups water
1 cup rice, raw
1 good pinch thyme
3-4 tbsps. olive oil
1 good pinch saffron
1 8 oz. can tomatoes
salt & pepper to taste
2 chicken bouillon cubes
1 clove garlic, minced fine
1 medium onion, minced fine
1/2 green pepper, cut up coarsely
1 oz. can sliced mushrooms, drained

Use a large deep frying pan with cover and add oil. Heat and brown the raw rice. Do not get too brown, just a shade past golden. Add the onion and garlic, tomatoes, the 2 bouillon cubes, dissolved in 2 cups of water, peppers and mushrooms. Bring to an easy boil add saffron and thyme, salt and pepper. Cover and lower heat to simmer. Cook for 15 minutes, stir with a fork and re-cover. Cook about 20-25 minutes more until rice is done, but still slightly firm. Add more bouillon if needed.

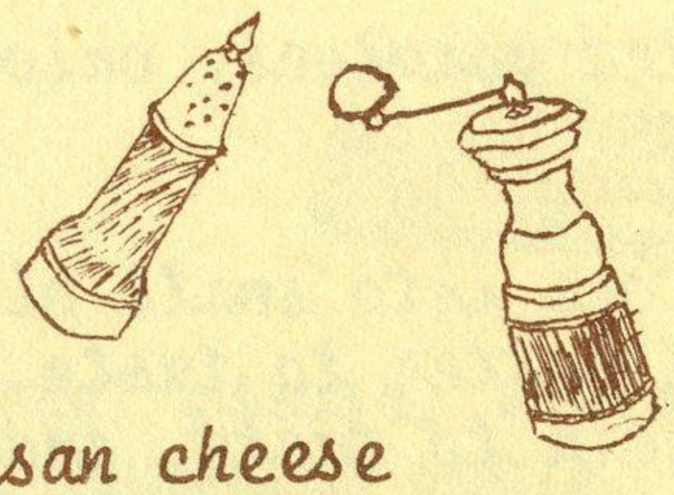
This is a good company dish along with chicken and a big tossed salad and should be seasoned with grated Parmesan or Romano cheese. This is a Northern Italian dish where rice dishes are quite common and are used in place of the better known pasta.

Valdine Plasmati

When I was making mush one night,
My true love he came in,
And I was put in such a fright,
I got my mush too thin.

Penn. Dutch rhyme

Eggplant Casserole



1/2 can water
vegetable oil
1-1/2 tsps. oregano
salt & pepper
1 medium eggplant
3 tbsps. grated Parmesan cheese
1/2 lb. Mozzarella cheese (cubed)
1 8 oz. can tomato sauce, diluted

Peel and slice eggplant into 1/4" slices. Fry in oil until golden brown on both sides. Assemble in 1-1/2 quart casserole as follows: about 3 tbsps. of sauce, diluted with the 1/2 can of water, layer of eggplant slices, lightly salt and pepper. Sprinkle with 1 tbsp. grated cheese. Dot with 1/3 of the Mozzarella cubes. Sprinkle with 1/2 tsp. oregano. Top with tomato sauce. Continue until ingredients are used up, approximately 3 layers. Bake at 350° for 35 minutes.

Agnes Salemi

String Bean Casserole

Grated onion
Bread crumbs
Medium white sauce
1/2 can cream of mushroom soup
1 pkg. cooked string beans, French style

Butter casserole, layer beans, crumbs, onion and white sauce. Repeat and top with mushroom soup. Sprinkle with a little paprika. Heat in oven until it is heated through.

Muriel Adler Rudolph

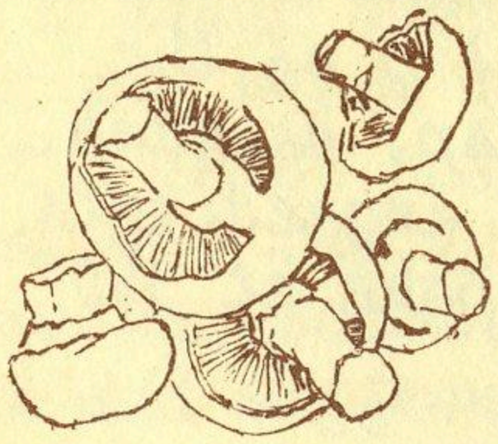
Home Fries

Boiled potatoes, onion, thyme, butter

Cut potatoes into small pieces and fry in a small amount of butter to taste. Add finely chopped onion, again to taste, and a pinch of thyme. Cook over low heat for about 5 more minutes or until onions are cooked. Use approximately one potato per person, medium size, and adjust other ingredients accordingly.

This recipe utilizes the leftover boiled potatoes which have been saved over the week in a covered container.

Nancy Oakford



Mushroom and Potato Pie

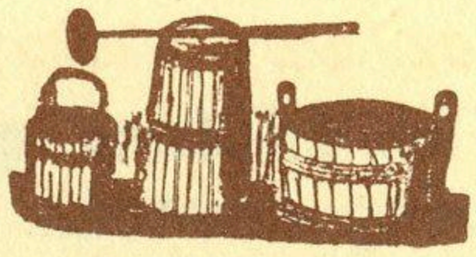
Potatoes, mushrooms, butter, bread crumbs

Mash potatoes and season well with butter, salt and pepper. Add as many sauteed mushrooms as desired, pile in baking dish and cover with the buttered bread crumbs. Bake until top is well browned. A bottom crust may be used if the pie is made in a shallow pie tin. Bake at 375° for about 30 minutes.

Especially good with lamb chops and a green vegetable.

Joan E. Knight

Home Made Soap



1 can lye
2 tbsps. ammonia
1 quart cold water
borax, a handful
2-1/2 quarts (approximately) grease, saved from cooking bacon, roasting meats, etc., and stored in tin cans in cool place
2 large shoe boxes, or equivalent

Dissolve can of lye in large pail or pan, (enamelware or agate, not aluminum or other metal) with the water. Stir until dissolved, let cool. Be careful, the lye immediately generates heat when stirred. Empty grease into large roasting pan, add water to depth of 2" and heat to melt grease. Cool. Fat will rise to top and harden. Scrape off scraps of meat. Heat grease and add slowly to cooled lye and water, stirring continuously with wooden spoon or stick. Add Borax and ammonia, stir until dissolved. Let stand 1/2 hour or more, stir occasionally. When consistency of thick honey, beat well and pour into cardboard boxes lined with waxed paper. Mixture will be light brown but dries white. After soap sets, but is not quite hard, score into cakes, cut through with thick knife. Let age at least two weeks. Keeps indefinitely.

My mother, Bertha Huntoon and grandmother, Georgiana Clock, always made their own soap for dish washing and laundry, before the time of washing machines. Conservationists today would applaud this soap instead of harmful detergents. The soap was white, hard and buoyant, like Ivory, it floated!

Elinor Huntoon Haff

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Old housewife advice book, loaned by Millie Van Schaik, untitled and undated.

But as Yesterday, by Charles G. Stevenson

Some of Islip's Early History, by George L. Weeks, Jr.

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